



COLUMBIA·CREST  
*Reserve*

## 2012 RESERVE ESTATE UNOAKED CHARDONNAY

### GROWING SEASON

- ▶ Spring temperatures in Eastern Washington started off relatively cool but rose quickly, and the region soon settled in to a more typical weather pattern.
- ▶ Summer was predictably warm though without any prolonged excessive heat events, with temperatures rarely breaking 100° Fahrenheit.
- ▶ Late summer and early fall brought on slightly cooler daytime highs and a significant diurnal shift, a pattern that continued well into October.
- ▶ A few sporadic rain showers in mid-to-late October were quickly dissipated by persistent winds and had no effect on the harvest.
- ▶ Overall the 2012 harvest was outstanding; the whites are flavorful with beautiful natural acidity.

### VINEYARDS

- ▶ The fruit for the Reserve Chardonnay is picked by hand from Columbia Crest's select Estate vineyards located in the Horse Heaven Hills.
- ▶ The vintage's balance between warm daytime temperatures and cooler evenings concentrated aromatics and enhanced complexity.
- ▶ The appellation's low rainfall stressed the vines, yielding concentrated fruit with depth and varietal expression.

### VINIFICATION

- ▶ Handpicked fruit from our estate vineyard was fed directly into a pneumatic press where the juice was quickly but gently separated from the skins and seeds.
- ▶ After cold settling, the clean juice was racked into a 475 gallon egg-shaped concrete tank and inoculated with a blend of yeasts to initiate alcoholic fermentation.
- ▶ The wine underwent a partial malolactic fermentation to soften and add layers of complexity.
- ▶ The wine was aged on the lees with regular weekly stirring for five months.
- ▶ A filtration occurred just prior to bottling to ensure stability and freshness.

APPELLATION ▶ HORSE HEAVEN HILLS

VINEYARDS ▶ COLUMBIA CREST ESTATE

HARVEST DATE ▶ OCTOBER 2, 2012

BLEND ▶ 100% CHARDONNAY

FERMENTATION ▶ THREE WEEKS WITH A BLEND OF CHANSON, BURGONBLANC & PREMIER CUVEE YEASTS

ALCOHOL ▶ 14.5%

TOTAL ACIDITY ▶ 0.59G/100ML

PH ▶ 3.37

CASES CRAFTED ▶ 50



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### TASTING NOTES

*"This unoaked Chardonnay is intended to express the true spirit of the variety through white fruit flavors, refreshing acidity and a complex silky texture."*

*Juan Muñoz Oca*

JUAN MUÑOZ OCA, WINEMAKER