

# COLUMBIA CREST

GRAND ESTATES



## TASTING NOTES

"Elegant smoky tones lead to notes of currant, dried herbs and hints of pepper. The supple texture is complemented by flavors of cedar and dark fruits."

JUAN MUÑOZ OCA, WINEMAKER

**APPELLATION** Columbia Valley

**FIRST HARVEST DATE** 10/6/12

**BLEND** 89% Syrah, 7% Viognier, 2% Merlot, 2% Malbec

**FERMENTATION** 6-10 days on the skins

**BARREL REGIME** 16 months in 60% French and 40% American oak

**ALCOHOL** 13.5%

**TOTAL ACIDITY** 0.54g/100mL

**pH** 3.78

## FOOD PAIRINGS

Pork Tenderloin, Grilled Salmon, Soft Cheeses

## 2012 SYRAH

### GROWING SEASON

- Spring temperatures in Eastern Washington started off relatively cool but rose quickly, and the region soon settled into 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 red wines are flavorful and rich with ripe tannins.

### VINEYARDS

- Fruit for the Grand Estates Syrah was predominantly harvested from the Wahluke Slope.
- Hot summer days and warm evenings complement the gravel and silty loam soils of this low yielding vineyard site.
- Low rainfall stressed the vines, and irrigation was applied judiciously to create concentrated varietal expression.

### VINIFICATION

- Grapes were destemmed and crushed with 10% whole berries remaining.
- The grapes were then co-fermented on skins with small amounts of Viognier grapes for 6-10 days and a twice-daily pumpover regime to gently extract color, aromas and flavors.
- The wine aged for 16 months in 60% French and 40% American oak barrels.

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