

COLUMBIA CREST

GRAND ESTATES



TASTING NOTES

"Fermented only in stainless steel, the Grand Estates Unoaked Chardonnay is a light-bodied wine that reveals a pure expression of the varietal. The wine opens with aromas of lemon seed, green mangoes and orange blossoms. On the palate, layers of citrus fruit flavors combine with lively acidity, creating a refreshing style of Chardonnay."

JUAN MUÑOZ OCA, WINEMAKER

VINEYARDS Columbia Valley

FIRST HARVEST DATE September 28, 2013

BLEND 99% Chardonnay, 1% Riesling

FERMENTATION 14-20 days with Chanson, Prise de Mousse and ICV-D254 yeasts

ALCOHOL 13.5%

TOTAL ACIDITY 0.54g/100mL

PH 3.53

FOOD PAIRINGS Tomato and Burrata Salad, Aged Firm Cheeses, Fish and Shellfish with Citrus

2013 UNOAKED CHARDONNAY

GROWING SEASON

- Temperate weather patterns from winter through spring left most vineyards in good condition for the growing season.
- The summer of 2013 was one of the warmest in the past decade with favorable temperature conditions extending into fall.
- Accelerated ripening due to the warm season was slowed by cooler temperatures and light rain events mid-September. The timing and changes in temperatures aided in hang time development resulting in stellar fruit characters and flavors.

VINEYARDS

- Fruit was sourced from premier vineyard sites throughout the Columbia Valley.
- Vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- Vines are planted north to south on south and southeast facing slopes.

VINIFICATION

- Chardonnay fruit was fed directly to membrane presses where the juice was quickly but gently separated from the skins and seeds.
- Prior to inoculation with yeast, the juice was cold settled for two days, then racked off solids.
- Cool 14-20 day fermentations in stainless steel tanks enhanced the floral and bright fruit characters.
- After fermentation, most lots aged on light lees to build structure and enhance mouth feel.
- A small portion underwent malolactic conversion to soften the final blend.
- Light fining and filtration just prior to bottling ensures freshness.

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