

COLUMBIA CREST *Reserve*

2015 RESERVE CHENIN BLANC

GROWING SEASON

- ▶ The 2015 vintage was one of the warmest growing seasons on record in Washington.
- ▶ Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- ▶ Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding outstanding wines throughout the region.

VINEYARDS

- ▶ 100% of the fruit was sourced from the McKinley Springs Vineyard located in the heart of the Horse Heaven Hills.
- ▶ A small plot of self-regulating, 34 year old vines produced a moderate crop with intense flavors.
- ▶ The balance between warm daytime temperatures and cooler evenings helps concentrate aromatics and enhance complexity.
- ▶ The appellation's low rainfall yields concentrated fruit with depth and varietal expression.

VINIFICATION

- ▶ Fruit was picked at the peak of ripeness and pressed quickly.
- ▶ The juice was cold-settled for two days before racking off solids into a temperature controlled, stainless steel tank where it fermented for 22 days.
- ▶ The fermentation was completed when the ideal balance of alcohol, acidity and sugar was reached.
- ▶ Minimal intervention prior to bottling maintained the variety's naturally delicate characters.

TASTING NOTES

"This off-dry, lively Chenin Blanc shows delicate aromas of fresh cut flowers and white peach leading to flavors of quince and honeydew, with an unctuous texture and a bright finish."

Juan Muñoz Oca
JUAN MUÑOZ OCA, WINEMAKER

APPELLATION ▶ HORSE HEAVEN HILLS

BLEND ▶ 100% CHENIN BLANC

ALCOHOL ▶ 12.0%

TOTAL ACIDITY ▶ 0.71 G/100 ML

RESIDUAL SUGAR ▶ 1.45 G/100 ML

PH ▶ 3.30

CASES CRAFTED ▶ 403

