

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

BLEND 97% Syrah, 3% other Red Varietals

ALCOHOL 13.5%

TOTAL ACIDITY 0.53 g/100mL

pH 3.84

FOOD PAIRINGS

Pork Tenderloin, Grilled Salmon, Soft Cheeses

2016 SYRAH

GROWING SEASON

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

VINEYARDS

- Fruit for the Grand Estates Syrah was harvested from premier vineyard sites throughout the Columbia Valley including the Wahluke Slope and Horse Heaven Hills.
- Hot summer days and warm evenings complement the gravel and silty loam soils of this low yielding vineyard site.
- Irrigation to the vines was applied judiciously to create concentrated varietal expression.

VINIFICATION

- Grapes were destemmed, crushed and then co-fermented on the skins with small amounts of Viognier grapes for 6-10 days.
- A twice-daily pumpover regime gently extracted color, aromas and flavors.
- The wine aged for approximately 11 months in 90% Older and 10% New oak barrels, both French and American.

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