



COLUMBIA-CREST
Reserve

2008 RESERVE CHARDONNAY

GROWING SEASON

- ▶ A perfect ripening season with full crop yields and restrained sugar levels led to outstanding wines from Washington state's vineyards in 2008.
- ▶ Harvest began 10 days later than normal due to cool spring weather and a moderate summer.
- ▶ Hot weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

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

- ▶ Hand-picked grapes were held separately for vinification.
- ▶ Grapes were pressed, and the juice cold settled for two days before racking into new Burgundian-style barrels.
- ▶ Barrel fermentation lasted approximately one month, followed by malolactic fermentation.
- ▶ The wine aged for more than 16 months in barrels, which were hand-stirred weekly during the first 14 months.

VINEYARDS ▶ COLUMBIA VALLEY

HARVEST DATE ▶ SEPTEMBER 29, 2008

BLEND ▶ 100% CHARDONNAY

FERMENTATION ▶ 14-20 DAYS

ALCOHOL ▶ 14.4%

TOTAL ACIDITY ▶ 0.58G/100ML

PH ▶ 3.46

CASE PRODUCTION ▶ 250



TASTING NOTES

"Hints of spiced apples and pears with a touch smoke on the nose lead to mid-palate flavors of mineral, melon and cream. These aromas and flavors mingle with notes of pineapple on the buttery and lingering finish."

Ray Einberger