

TWO VINES

COLUMBIA·CREST

2010 GEWÜRZTRAMINER

GROWING SEASON

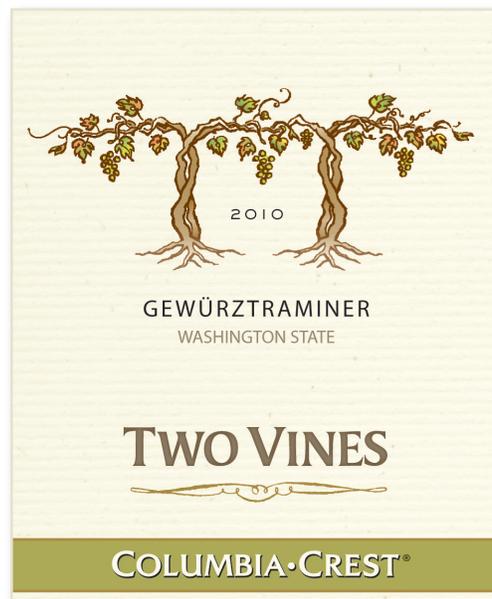
- ▶ The 2010 vintage was cooler than the past vintages; bud break arrived on schedule in early April, but a cool, wet spring delayed flowering and reduced fruit set across many varieties.
- ▶ An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending into September in some cooler areas.
- ▶ However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity.
- ▶ Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest.
- ▶ Overall, 2010 produced balanced, elegant wines with lower alcohol and higher acidity.

VINEYARDS

- ▶ Washington state 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

- ▶ Grapes were fed directly to press. The juice cold-settled for 2 days, then fermented for 20-30 days in temperature-controlled stainless steel tanks.
- ▶ Cool temperatures were maintained throughout fermentation to enhance the variety's fresh, spicy appeal.
- ▶ Just weeks before bottling, the master blend was created, then fined and lightly filtered to preserve freshness.



APPELLATION	▶ Washington State
FIRST HARVEST DATE	▶ 9/14/2010
FERMENTATION	▶ 20-30 days
ALCOHOL	▶ 11.5%
TOTAL ACIDITY	▶ 0.63 g/100mL
PH	▶ 3.23
RS	▶ 2.93

TASTING NOTES

Typical Gewürztraminer aromas of rose water, spice and lychee fuse with notes of fragrant orange peel. Upfront candied fruit flavors give way to a pink grapefruit essence and finish with bright acidity, balancing the wine's subtle sweetness.