

COLUMBIA·CREST

GRAND ESTATES

Pinot Gris 2010

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 more than 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

- Premier vineyard sites throughout the Columbia Valley, including the Horse Heaven Hills which contributes balance and body, and the Yakima Valley, which add flavor and fruitiness to the finished wine.
- 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

- Pinot Gris grapes were picked at around 22 Brix to capture the variety's bright, juicy style.
- Cool 14-20 day fermentations in stainless steel tanks enhanced the floral and citrus characters.
- A portion of Pinot Blanc was added to the blend, enhancing aromatics and mouthfeel.
- Filtration just prior to bottling ensures freshness.

Tasting Notes

"Aromas of pear, mandarin orange and hints of talc introduce the classic varietal style of this vibrant Pinot Gris. Juicy, refreshing flavors of melon and apple are complimented by hints of citrus fruits and balanced with perfect acidity."



Juan Muñoz Oca, Winemaker

Appellation

Columbia Valley

First Harvest Date

September 23, 2010

Fermentation

14-20 days with various yeasts

Blend

97.5% Pinot Gris
2.5% Pinot Blanc

Alcohol

13.0%

Total Acidity

0.63 g/100ml

pH

3.32

