



COLUMBIA·CREST
Reserve

2010 RESERVE WHITE WINE

GROWING SEASON

- ▶ The 2010 vintage was the 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

- ▶ Columbia Valley 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.
- ▶ Columbia Crest sources the Roussanne and Marsanne from two vineyards; one is a warm site in the Horse Heaven Hills and the other is a warmer site on the Wahluke Slope. Both produce fruit of exceptional quality.

VINIFICATION

- ▶ Fruit was fed directly into presses where the juice was quickly but gently separated from the skins and seeds.
- ▶ After cold settling, the juice was racked clean and inoculated with a variety of yeasts.
- ▶ The Roussanne and Viognier were fermented cool in stainless steel tanks for approximately 14-20 days. The Marsanne fermented in neutral barrels for about the same amount of time.
- ▶ 45% of the blend was fermented in neutral oak barrels and aged for approximately four months to create a richer mouthfeel without compromising the fresh fruit impression.
- ▶ Two to three weeks after primary fermentation concluded, the wines were racked off yeast lees. Topping occurred once every two weeks and malo-lactic fermentation was avoided.
- ▶ All three varieties were vinified separately with blending occurring just prior to bottling. After blending, the wine was clarified and filtered before bottling, assuring stability and freshness.

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APPELLATION ▶ COLUMBIA VALLEY

HARVEST DATE ▶ OCTOBER 2, 2010

BLEND ▶ 65% ROUSSANNE, 18% VIOGNIER, 17% MARSANNE

FERMENTATION 14-20 DAYS

ALCOHOL ▶ 13.5%

TOTAL ACIDITY ▶ 0.59G/100ML

PH ▶ 3.26

CASE PRODUCTION ▶ 200 CASES



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2010

TASTING NOTES

"The unique varieties for our Reserve White wine were sourced from prime vineyards located throughout the Columbia Valley to create the blend. Partial fermentation in both stainless steel and neutral oak gives the wine vibrant fruit aromas and texture. Apple, fleshy melon and lemon zest show nicely on the palate with a crisp, refreshing finish."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER EMERITUS