

COLUMBIA·CREST

GRAND ESTATES

Chardonnay 2010

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.
- Vineyard sites are located on the Wahluke Slope, offering aromatics, texture and complexity; the Yakima Valley, which add flavor and fruitiness; and on the Horse Heaven Hills, which contribute balance and body to the finished wine.

Vinification

- Whole berry Chardonnay was pressed and the juice was allowed to settle for two days, at 50 degrees, in stainless steel tanks.
- The clean juice was placed into a combination of new and one- to three-year-old American and French oak barrels.
- After initial fermentation, the wine was re-inoculated to begin malolactic fermentation.
- All barrels were hand-stirred every week for six months. Blending occurred after a total of eight months in barrel.
- 23% of the blend was stainless steel fermented to increase varietal aromas and enhance the wine's overall bouquet.

Tasting Notes

"The Grand Estates Chardonnay opens with bright fruit aromas of apple and pear which harmonize gracefully with signature notes of caramelized sugar and butterscotch. Ripe fruit flavors are bolstered by lively acidity, yet balanced deftly with a subtle creaminess. The striking combination of rich flavors, ample body and refreshing finish make this wine a natural pairing for a wide array of foods."

Juan Muñoz Oca, Winemaker

Appellation

Columbia Valley

First Harvest Date

September 25, 2010

Fermentation

14-20 days with Prise de Mousse, Burgoblanc, Premier Cuvée and N96 yeasts

Alcohol

13.5%

Total Acidity

0.60 g/100ml

pH

3.57

Food Pairings

Chardonnay does well with rich foods and sauces. Pair with seafood such as lobster, crab cakes and scallops in a cream sauce. Also pairs well with roast chicken, grilled pork chops and Nicoise Salad

