

## 2006 CHARDONNAY

### GROWING SEASON

- ▶ The 2006 growing season was marked by extreme weather patterns. Spring was wet and cooler than normal, followed by a long, dry and hot summer.
- ▶ These factors contributed to excellent acid levels in the grapes, balanced canopies and small berries.
- ▶ The warmer parts of the Horse Heaven Hills and Wahluke Slope saw early ripening and bold flavors from the high temperatures.
- ▶ In cooler growing areas, later ripening prompted good acidity and flavor in white varietals.

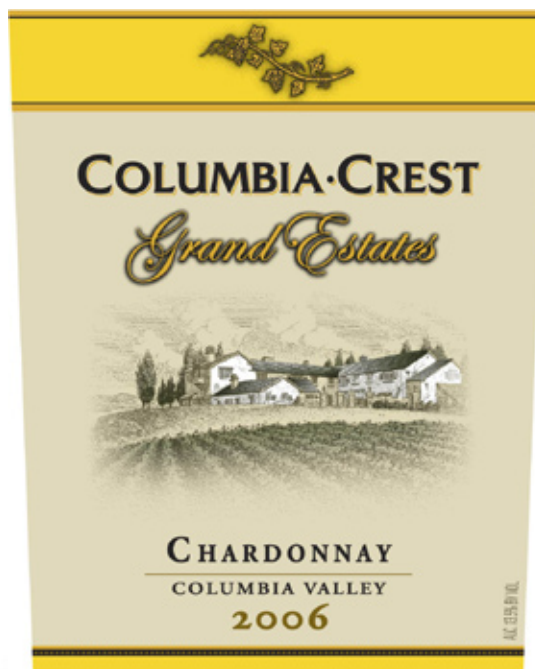
### VINEYARDS

- ▶ 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

- ▶ Whole berry Chardonnay was pressed, and the juice was held at 50 degrees in stainless steel tanks for two days.
- ▶ The settled 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 nine months.
- ▶ Blending occurred after a total of nine months in the barrel.

- VINEYARDS ▶ COLUMBIA VALLEY
- HARVEST DATE ▶ SEPTEMBER 8, 2006
- FERMENTATION ▶ 14 DAYS, PREMIER CUVÉE, BURGO BLANC, AND CHANSON YEASTS
- ALCOHOL ▶ 13.5%
- TOTAL ACIDITY ▶ 0.53 g/100ML
- PH ▶ 3.57



### TASTING NOTES

*“Intense aromas of apple and pear lead into hints of melon and creamy butter on the palate in this refined Chardonnay. The lingering finish is a lush balance of sweet oak, caramelized sugar, and fruit.”*

*Ray Einberger*

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER