

2007 CHARDONNAY

GROWING SEASON

- ▶ The mild winter allowed the vines to remain in good shape throughout the cold months.
- ▶ In May, one to two weeks before bloom, temperatures spiked to 100 degrees for about a week.
- ▶ The heat spike led to a smaller canopy which allowed for more light penetration, and contributed to good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors.
- ▶ During fruit set the weather conditions were favorable and the summer saw mild to average temperatures.
- ▶ Veraison started 10 days ahead of average.
- ▶ At the beginning of harvest, temperatures were moderate and weather was ideal for harvest.

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 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 weekly for six months.
- ▶ Blending occurred after a total of nine months in barrel.
- ▶ A portion of the blend was stainless steel fermented to increase varietal aromas and enhance the wine's overall bouquet.

VINEYARDS ▶ COLUMBIA VALLEY

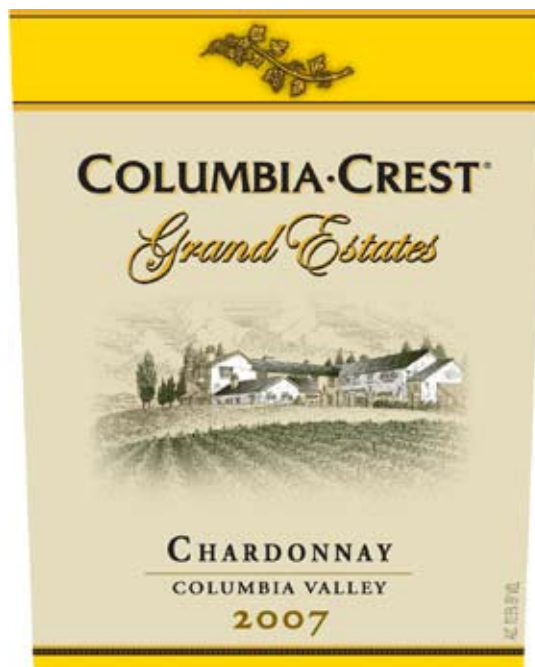
HARVEST DATE ▶ SEPTEMBER 8, 2007

FERMENTATION ▶ 14-20 DAYS, BURGO BLANC ,
PREMIER CUVÉE, AND CHANSON YEASTS

ALCOHOL ▶ 13.5%

TOTAL ACIDITY ▶ 0.58 g/100ML

PH ▶ 3.42



TASTING NOTES

"Delicate aromas of apple and pear lead to notes of melon and creamy butter on the palate. The refined flavors of this Chardonnay cumulate in a lingering finish that gracefully balances sweet oak, caramelized sugar, and fruit."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER