



COLUMBIA·CREST
Reserve

2007 RESERVE CHARDONNAY ESTATE VINEYARDS, COLUMBIA VALLEY

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 September weather was ideal for harvest.

VINEYARDS

- ▶ Fruit for the Reserve Chardonnay is picked by hand from Columbia Crest's select Estate vineyards located in the Horse Heaven Hills.
- ▶ The vintage's balance between warm daytime temperatures and cooler evenings concentrated aromatics and enhanced complexity.
- ▶ The appellation's low rainfall stressed the vines, yielding concentrated fruit with depth and varietal expression.

VINIFICATION

- ▶ Hand-picked grapes were held separately for vinification.
- ▶ Grapes were pressed, and the juice cold-settled for two days before racking into new Burgundian-style barrels.
- ▶ Barrel fermentation lasted approximately one month, followed by malolactic fermentation.
- ▶ The wine aged for more than 16 months in barrels, which were hand-stirred weekly during the first 14 months.

VINEYARDS ▶ PREDOMINANTLY COLUMBIA CREST ESTATE VINEYARD, RESERVE BLOCK 95, COLUMBIA VALLEY

HARVEST DATE ▶ SEPTEMBER 24, 2007

BLEND ▶ 100% CHARDONNAY

FERMENTATION ▶ 100% IN BARREL WITH PREMIER CUVÉE, BURGONBLANC AND CHANSON YEASTS

ALCOHOL ▶ 14.2%

TOTAL ACIDITY ▶ 0.58g/100ML

PH ▶ 3.33



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TASTING NOTES

"This Chardonnay from Columbia Crest's Estate vineyards presents aromas of apples, pears and slight flint with nuances of cinnamon, toast, coconut and vanilla. Ripe fruit flavors are enhanced by a hint of butter and creaminess on the palate followed by a perfectly balanced, long, lingering finish."

Ray Einberger

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER