

# COLUMBIA·CREST®

## GRAND ESTATES

### Chardonnay 2008

#### *Growing Season*

- A perfect ripening season with full crop yields and restrained sugar levels led to outstanding wines from Washington state's vineyards in 2008.
- Harvest began 10 days later than normal due to cool spring weather and a moderate summer.
- Hot weather in August provided ideal ripening conditions for grapes across all varieties and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

#### *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 every week for eight months.
- Blending occurred after a total of nine months in barrel.
- 30% of the blend was stainless steel fermented to increase varietal aromas and enhance the wine's overall bouquet.

#### *Tasting Notes*

"Aromas of apple, pear and caramelized sugar carry through to the palate, the refined flavors of this Chardonnay end in a lingering finish that gracefully balances the fruit, and slight notes of butter."

*Ray Einberger*

Ray Einberger, Winemaker

#### Vineyards

Columbia Valley

#### First Harvest Date

September 17, 2008

#### Fermentation

15-20 days

#### Alcohol

13.5%

#### Total Acidity

0.57 g/100ml

#### pH

3.49

