

COLUMBIA·CREST

GRAND ESTATES

Pinot Grigio 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

- Premium vineyards throughout the Columbia Valley are sources for Columbia Crest's Grand Estates Pinot Grigio.
- 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

- Pinot Grigio grapes were picked at around 22 Brix to capture the variety's bright, juicy style.
- Cool 14-20 day fermentations in stainless steel tanks enhanced the floral and citrus characters.
- After fermentation, the wine was quickly blended and bottled to preserve the freshness of this delicate varietal.

Tasting Notes

"Aromas of fruit cocktail, mandarin orange and a touch of talc introduce the classic varietal style of this vibrant Pinot Grigio. Juicy, refreshing flavors of sweet orange peel and tropical fruit are complemented by hints of spice and perfect acidity."

Ray Einberger

Ray Einberger, Winemaker

Vineyards

Columbia Valley

First Harvest Date

September 16, 2008

Fermentation

14-20 days

Alcohol

12.5%

Total Acidity

0.62 g/100ml

pH

3.35

