COLUMBIA·CREST®

GRAND ESTATES

Syrah

2007

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

- The Grand Estates Syrah is harvested predominantly from select vineyards located in the Horse Heaven Hills (balance and complexity), Wahluke Slope (texture and body), and Yakima Valley (aromatics).
- Columbia Valley 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

- Grapes were destemmed and crushed with 10% whole berries remaining, then fermented on skins 6-10 days with a twice-daily pumpover regime to gently extract color, aromas and flavors.
- The wine aged for 12-14 months in 60% French and 40% American oak barrels. The blend includes Grenache, and Viognier (co-fermented) to add complexity to the bouquet and depth and nuance to the finished wine.

Food Pairings

- Perfect with robust dishes such as grilled meats and vegetables, beef stew, meat lover's pizza, spice-rubbed chicken, fajitas, and sharp cheeses.color, aromas and flavors.

Tasting Notes

"This opaque - almost purple – wine bursts out of the glass with intense aromas of spice, blueberry, lavender and violet. Great concentration in the mid-palate carries the fruit flavors towards the long silky finish. "

Ray Einberger

Ray Einberger, Winemaker

Vineyards

Columbia Valley

First Harvest Date

September 11, 2007

Blend

Syrah 89%, Grenache 6%, Viognier 5%

Fermentation

6-10 days

Alcohol

13.5%

Total Acidity

0.55 g/100ml

pH

3.78

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