

COLUMBIA·CREST®

GRAND ESTATES

Moscato

2010

Growing Season

- The 2010 vintage was the cooler than the past vintages; bud break arrived on schedule in early April, but a cool, wet spring delayed flowering and reduced fruit set across many varieties.
- An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending into September in some cooler areas.
- However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity.
- Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest.
- Overall, 2010 should produce balanced, elegant wines with lower alcohol and higher acidity.

Vineyards

- Premier vineyard sites throughout the Columbia Valley, including the Yakima Valley, add fruity flavors and bright acidity to the finished wine.
- 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

- At the peak of flavor ripeness, select vineyard blocks were harvested.
- Whole clusters were fed directly into membrane presses where the juice was quickly but gently separated from the stems, skins and seeds.
- After pressing, 100% of the juice cold-settled for two days.
- The crystal-clear juice was inoculated with VIN 13 and BA 11 yeasts to initiate the 20-30 day fermentations.
- Cool temperatures throughout the winemaking process enhanced the naturally clean, floral character and crisp acidity.

Tasting Notes

"This Moscato from Washington state opens with aromas of lychee and white rose. Bright flavors of peaches and tangerine are joined by the youthful sweetness of ripe honeydew and are deftly balanced with acidity. This semi-sweet wine can be enjoyed as an aperitif or as a refreshing complement to fruit salad or light cheeses."

Juan Muñoz-Oca

Vineyards

Columbia Valley

First Harvest Date

October 29, 2010

Fermentation

20-30 days with VIN 13 & BA11 yeasts

Blend

75% Muscat Canelli
15% Morio-Muskat
10% Black Muscat

Alcohol

10.5%

Total Acidity

0.68 g/100ml

pH

3.10

RS

3.2 g/100ml

