



COLUMBIA·CREST  
*Reserve*

## 2005 Chardonnay Horse Heaven Hills

### GROWING SEASON

- ▶ August 15 marked the beginning of the earliest harvest on record.
- ▶ Warm summer months contributed to the uniformity of berry maturation.
- ▶ A temperature drop in late summer cooled the vineyards and allowed the grapes extra hang time to enhance flavor and aromatic development.
- ▶ Moderate weather conditions during harvest contributed to mature fruit with intense flavors, good sugar development, and high natural acidity across varieties.

### VINEYARDS

- ▶ The fruit for the Reserve Chardonnay is picked by hand from Columbia Crest's own select Estate vineyards located on 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 for up to two weeks followed by malolactic fermentation.
- ▶ The wine aged for 16 months in barrels, which were hand-stirred weekly during the first 14 months.

VINEYARDS ▶ 100% HORSE HEAVEN HILLS

HARVEST DATE ▶ AUGUST 31, 2005

BLEND ▶ 100% CHARDONNAY

FERMENTATION ▶ 14-20 DAYS, PREMIER CUVÉE,  
BOURGOBLANC AND CHANSON YEASTS

ALCOHOL ▶ 14.2%

TOTAL ACIDITY ▶ 0.6G/100ML

RESIDUAL SUGAR ▶ 0.08G/100ML

PH ▶ 3.37



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RESERVE CHARDONNAY  
HORSE HEAVEN HILLS  
2005

### TASTING NOTES

*"This Horse Heaven appellation wine delivers intense spice, coconut, pear, and apple on the nose, complementing the intensely fruity, buttery flavors. Together, these create a complex but perfectly balanced, lush and lingering finish."*

*Ray Einberger*

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER