

# COLUMBIA CREST

GRAND ESTATES



## TASTING NOTES

"Elegant smoky tones lead to notes of currant, dried herbs and hints of pepper. The supple texture is complemented by flavors of cedar and dark fruits."

**APPELLATION** Columbia Valley

**BLEND** Syrah, Viognier

**ALCOHOL** 14.5%

## FOOD PAIRINGS

Pork Tenderloin, Grilled Salmon, Soft Cheeses

## 2017 GRAND ESTATES SYRAH

### VINEYARDS

- Fruit for the Grand Estates Syrah was harvested from premier vineyard sites throughout the Columbia Valley including the Wahluke Slope and Horse Heaven Hills.
- Hot summer days and warm evenings complement the gravel and silty loam soils of this low yielding vineyard site.
- Irrigation to the vines was applied judiciously to create concentrated varietal expression.

### VINIFICATION

- Grapes were destemmed, crushed and then co-fermented on the skins with small amounts of Viognier grapes for 6-10 days.
- A twice-daily pumpover regime gently extracted color, aromas and flavors.
- The wine aged for approximately 14 months in older and new oak barrels, both French and American.

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