

Chateau Ste Michelle

GEWÜRZTRAMINER

COLUMBIA VALLEY

2012

TASTING NOTES

"A fan favorite, this Gewürztraminer is such an enjoyable wine with beautiful, expressive fruit and clove spice. This is a lush style of Gewurztraminer with a lot of floral character, yet it still maintains the grape's natural crisp acidity. A touch of Muscat offers citrus notes and a deeper spice note. Try this wine with Thai food or any cuisine with a little "bite" to it."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- 2012 was a return to the "classic" vintage conditions for eastern Washington and a much welcomed change from the cooler 2010 and 2011 vintages.
- Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly.
- A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

VINEYARDS

- Selected cool sites in Washington's Columbia Valley yield bright, aromatic Gewürztraminer fruit.
- A majority of the fruit is specifically from the cooler Yakima Valley, where the extra hang time allows the spiciness of the variety to fully develop.
- Sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- Fermentation took place in stainless steel tanks for three weeks.
- Cool temperatures were maintained throughout the winemaking process to preserve the wine's fresh, fruity and spicy aromas.



TECHNICAL DATA

Total acidity	0.61g/100ml
ph	3.00
Alcohol	12.5%
Residual Sugar	1.60g/100ml
Blend	98% Gewurztraminer 2% Muscat

FOOD PAIRING

Foods	crab, Asian dishes, chicken
Herbs	cilantro, mint

