

# Chateau Ste Michelle

## 2012 PINOT GRIS COLUMBIA VALLEY

### TASTING NOTES

"THE PINOT GRIS OFFERS BRIGHT FLAVORS OF JUICY PEAR, MELON AND A HINT OF SPICE. A TOUCH OF VIOGNIER CONTRIBUTES TEXTURE AND AN ATTRACTIVE FLORAL CHARACTER. THIS WINE IS A PERFECT MATCH WITH SEAFOOD."

*Bob Bertheau*

BOB BERTHEAU, HEAD WINEMAKER

### VINTAGE

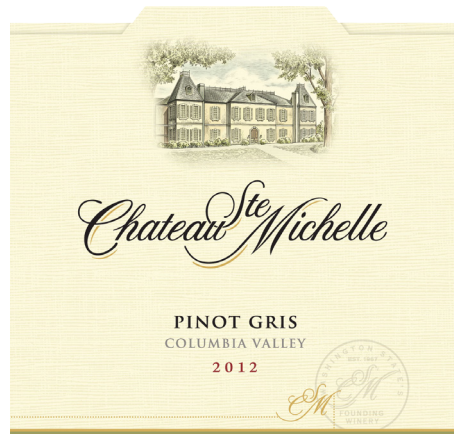
- 2012 was a return to the "classic" Washington vintage and a much welcomed change from the cooler 2010 and 2011 vintages.
- Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly.
- A warming trend began in late July and dry conditions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

### VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6–8 inches of rainfall annually.
- The region's sunny days and cool nights allow for gradual flavor development of the fruit.
- Well-drained soils at these sites enhance fruit character.
- 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

- Pinot Gris grapes were picked under cool nighttime skies to preserve the variety's bright, juicy style.
- A cool three-week fermentation in stainless steel tanks enhanced the floral and citrus characters.
- After fermentation, the wine was quickly prepared for bottling to preserve the freshness of this delicate varietal.



### TECHNICAL DATA

TOTAL ACIDITY 0.57g/100ml

PH 3.06

ALCOHOL 12.5%

BLEND 95% Pinot Gris  
5% Viognier

### FOOD PAIRING

FOODS shellfish, cream-based dishes,  
cheese & fruit

HERBS tarragon, anise

