

DOMAINE^{STE} MICHELLE

LUXE

2013

COLUMBIA VALLEY



TECHNICAL DATA

Alcohol: 11.5%

Blend: 100% Chardonnay

TA: 0.53 g

pH: 3.49

Residual Sugar: 1.11 g/100mL

TASTING NOTES

“The 2013 Domaine Ste. Michelle Luxe sparkling wine was produced using traditional Méthode Champenoise techniques. This wine exhibits beautiful aromatic complexity with aromas of apple, pear, freshly baked bread, and floral undertones. The palate is round, soft and slightly sweet, with flavors of Washington Gala apples, orange and floral notes with a slightly mineral and citrus peel finish.”

– Paula Eakin, Winemaker

THE VINEYARD

- Like France's renowned northerly Champagne district, Washington state's Columbia Valley vineyards benefit from extra-long daylight hours and cool growing temperatures.
- Grapes from the 2013 vintage were sourced primarily from Washington state's Columbia Valley AVA.

IN THE CELLAR

- 100% stainless steel fermented to preserve the fresh fruit character.
- The juice was cold settled for 48 hours and racked prior to yeast inoculation.
- The cuvée was tiraged, and secondary fermentation in the bottle was completed about twenty weeks later.
- The wine was aged sur lie in the bottle for 3 years to create additional complexity.
- Once finished, the wine was corked and allowed to age in the cellar prior to release.

FOOD PAIRINGS

This vintage sparkling wine is a great match with clam chowder, cedar planked salmon, cracked crab and many other seafood delicacies.

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