

Chateau Ste Michelle

2014 PINOT GRIS COLUMBIA VALLEY

TASTING NOTES

"Our Pinot Gris style falls between the lighter Italian Pinot Grigio and the richer, rounder Pinot Gris from Alsace. The Chateau Ste. Michelle Pinot Gris offers fresh flavors of juicy pear, melon and a hint of spice. This wine is a perfect match with scallops or halibut."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- Cooler sites of the Columbia Valley, including the Yakima Valley, produce the grapes for our Pinot Gris.
- The region's sunny days and cool nights allow for gradual flavor development of the fruit.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6–8 inches of rainfall annually.

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	0.53 g/100 ml
pH	3.23
Blend	100% Pinot Gris
Alcohol	13%

FOOD PAIRING

Foods	Shellfish, cream-based dishes, cheese & fruit
Herbs	Tarragon, anise

