

DOMAINE<sup>STE</sup> MICHELLE

LUXE

2014

COLUMBIA VALLEY



### TASTING NOTES

*“This bottle fermented sparkling wine, produced using traditional Méthode Champenoise techniques, exhibits fruit-forward aromas of lemon-lime, fresh flowers and crisp green apple. Ripe pear and hints of baking spices greet the palate with a sweet-tart finish.”*

*– Paula Eakin, Winemaker*

### THE VINEYARD

- Like France's renowned northerly Champagne district, Washington state's Columbia Valley vineyards benefits from extra-long daylight hours and cool growing temperatures.
- Grapes from the 2014 vintage were sourced primarily from Washington State Columbia Valley AVA and Yakima Valley AVA.
- At harvest, grapes were handpicked and exhibited delicate varietal flavors with crisp acidity – a requirement for premium sparkling winemaking.

### IN THE CELLAR

- As in Champagne, only free run juice (Premier Cuvee) is used to produce Luxe, yielding an extremely delicate base wine.
- 100% stainless steel fermented to preserve the Chardonnay's fresh fruit character.
- The juice was cold settled for 24 hours and racked prior to yeast inoculation.
- The Cuvee was bottled (tirage) on March 11, 2015.
- Secondary Fermentation (in the bottle) was complete in May 2018.
- The wine was aged sur lie in the bottle for over 3 years to create additional complexity.
- Once finished, the wine was corked and allowed to age in the cellar prior to release.

### TECHNICAL DATA

*Appellation:*

*58% Columbia Valley, 42% Yakima Valley*

*Alcohol: 12.0%*

*Blend: 100% Chardonnay*

*TA: 0.75 g/100mL*

*pH: 3.31*

*RS: 1.11 g/ 100 mL*

*Primary Fermentation Yeast: Premier Cuvee*

*Secondary Fermentation Yeast: Premier Cuvee*

### 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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