

# Chateau Ste Michelle

## 2016 AUSTRAL WHITE WINE

COLUMBIA VALLEY  
LIMITED RELEASE



### WINEMAKER'S NOTES

"THIS AUSTRAL OR SOUTHERN RHÔNE-STYLE BLEND OF MARSANNE AND ROUSSANNE, DELIVERS RICHNESS AND STRUCTURE SHOWING STONE FRUIT AND RIPE MELON FLAVORS, CO-FERMENTED IN STAINLESS STEEL TO LEND A BRIGHT, PRETTY HIGH TONE FRUIT NOTE. A TOUCH OF VIOGNIER PROVIDES LAYERS OF PEACH AND MINERALITY AND WAS FERMENTED IN NEUTRAL BARRELS AND AGED FOR 4 MONTHS, ADDING A CREAMY TEXTURE TO THE PALATE."

*Jkeller*  
TRACEY KELLER  
WINEMAKER

### VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

### VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.
- 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

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- The fruit was aged in stainless steel to highlight the bright fruit flavors. The balance of the fruit was fermented in neutral barrels and aged sur lie for 4 months.

### TECHNICAL DATA

BLEND:	48% MARSANNE, 26% ROUSSANNE, 26% VIOGNIER
TOTAL ACIDITY	0.54 G/100ML
pH	3.25
RESIDUAL SUGAR	0.07 G/100ML
ALCOHOL	13.5%
CASES PRODUCED	750