

*Chateau Ste Michelle*

## 2016 CHENIN BLANC

YAKIMA VALLEY

LIMITED RELEASE



### WINEMAKER'S NOTES

"A DEPARTURE FROM PAST VINTAGES; THE 2016 CHENIN BLANC IS SOURCED FROM SOME GREAT OLDER VINES FROM THE YAKIMA VALLEY. A SLIGHTLY COOLER GROWING AREA GIVES THE GRAPES REALLY NICE HANG-TIME FOR FLAVOR DEVELOPMENT. IT EXUDES CLASSIC CHARACTERS OF FRESH MELON AND ROSE-LIKE FLORAL NOTES. THE FINISH IS CRISP AND REFRESHING FOR 'SUMMER SIPPING'. ONE OF MY FAVORITES EVERY VINTAGE."

*Bob Bertheau*  
BOB BERTHEAU  
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

- 100% of the fruit was sourced from our Yakima Valley vineyards, in a slightly cooler area.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

### WINEMAKING

- The juice was fermented for three weeks in stainless steel.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.

### TECHNICAL DATA

TOTAL ACIDITY	0.66 G/100 ML
pH	2.98
RESIDUAL SUGAR	0.77 G/100 ML
BLEND	100% CHENIN BLANC
% ALCOHOL	13.5%
CASES PRODUCED	726