

Chateau Ste Michelle

2016 CHARDONNAY COLUMBIA VALLEY

TASTING NOTES

“Our Columbia Valley Chardonnay is a pleasurable, food-friendly Chardonnay. It is crafted in a fresh, soft style with bright apple and sweet citrus fruit character with subtle spice and oak nuances. We blend Chardonnay grapes from vineyards throughout Washington’s Columbia Valley to make this a complex and interesting wine. Cheers!”

Bob Bertheau

BOB BERTHEAU, WINEMAKER

VINTAGE

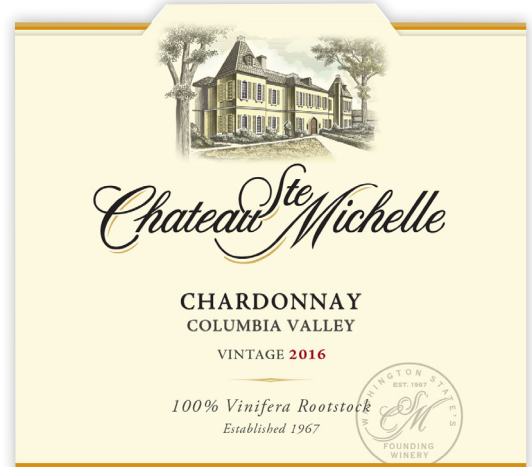
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15–November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

VINEYARDS

- 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 evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- 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

- The Columbia Valley blend is made from multiple vineyard lots resulting in a complex, layered Chardonnay.
- Malolactic fermentation follows yeast fermentation for added richness and complexity.
- 48% tank fermented Chardonnay was added to the blend to make a fresh style of Chardonnay.
- Sur lie aged for more than six months in a mix of French and American oak barrels (10% new) with regular stirring to soften the wine and integrate fruit and oak flavors.



TECHNICAL DATA

Total acidity	0.55 g/100 ml
pH	3.57
Alcohol	13.5%
Blend	100% Chardonnay

FOOD PAIRING

Foods	<i>Crab, poultry, salmon, scallops</i>
Herbs	<i>Ginger, lemon zest, tarragon, thyme</i>



ste-michelle.com

