

# Chateau Ste Michelle

## 2016 GEWÜRZTRAMINER COLUMBIA VALLEY

### TASTING NOTES

*"A fan favorite, this Gewürztraminer is a flavorful wine with bright, expressive fruit and clove spice. This is a lush style of Gewürztraminer with intense floral character, yet it still maintains the grape's natural crisp acidity. Try this wine with Thai food or any cuisine with a little 'bite' to it."*

*Bob Bertheau*

BOB BERTHEAU, HEAD 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

- The fruit is selected from selected cooler sites in Washington's Columbia Valley, which yields bright, aromatic Gewürztraminer fruit.
- Sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

### WINEMAKING

- Fermentation took place in stainless steel tanks for three weeks.
- Cool temperatures were maintained throughout the winemaking process to preserve the wine's fresh, fruity and spicy aromas.



### TECHNICAL DATA

Total acidity	0.53 g/100 ml
pH	3.17
Residual sugar	1.62 g/100 ml
Alcohol	12.0%
Blend	100% Gewürztraminer

### FOOD PAIRING

Foods	Crab, Asian dishes, chicken
Herbs	Cilantro, mint

