

Chateau Ste Michelle

HORSE HEAVEN VINEYARD 2016 SAUVIGNON BLANC HORSE HEAVEN HILLS

TASTING NOTES

"This Sauvignon Blanc from our Horse Heaven Vineyard is a crisp, racy style of Sauvignon Blanc with citrus characteristics. We use partial stainless steel fermentation to preserve the Sauvignon Blanc's pure, fresh, vibrant character."

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

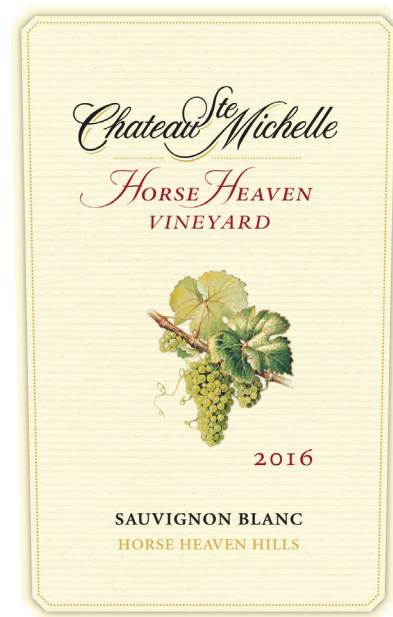
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November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

VINEYARD

- Horse Heaven Vineyard is located in the Horse Heaven Hills AVA and adjacent to the Columbia River in Paterson, Washington.
- Planted in the 1970s, this is a moderately warm site, tempered by the Columbia River.
- This vineyard is characterized by gentle south facing slopes, sandy loam soil and a long growing season.

WINE MAKING

- Yeasts specifically designated for Sauvignon Blanc were used to initiate the three-week fermentation and release varietal aromas.
- 73% stainless steel fermented to preserve Sauvignon Blanc's fresh, vibrant fruit character.
- 27% barrel fermented for slight spice and texture in older French oak.
- Sur lie aged for four months for enhanced complexity and structure.



TECHNICAL DATA

Alcohol	13%
TA	0.66 g/100ml
pH	3.00
Blend	100% Horse Heaven Vineyard Sauvignon Blanc

FOOD PAIRINGS

Foods	mussels, halibut, chicken, goat cheese
Herbs	cilantro, oregano, rosemary, thyme
Spices	cumin, curry, ginger

