

Chateau Ste Michelle

INDIAN WELLS®

2016 CHARDONNAY

TASTING NOTES

"Our Indian Wells Chardonnay delivers an appealing tropical fruit character typical of warm sites like the Wahluke Slope. I like this Chardonnay's ripe pineapple and butterscotch flavors and rich, creamy texture. Try it with scallops, scampi or pasta with rich sauces"

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

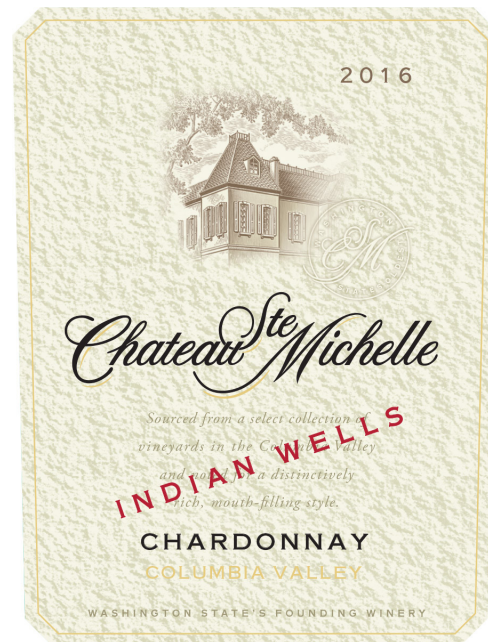
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November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

VINEYARDS

- Most of the fruit comes from warmer Chardonnay vineyards on the Wahluke slope and from our Cold Creek Vineyard.
- The Wahluke Slope is a south facing ridge that is bordered on both the west and the south by the Columbia River.
- The region's warm days cause the grapes to assert sweet citrus and tropical characteristics, while the cool nights promote good structure, balance and flavor intensity.

WINEMAKING

- Ripe grapes were lightly pressed and inoculated with yeast designed for accentuated, fruit-forward flavors.
- 100% sur lie aged for six months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Barrel aged in 35% new American and French oak barrels.
- Malolactic fermentation also took place to add softness, balance and depth.



TECHNICAL DATA

Alcohol	13.5%
TA	0.59 g/100 ml
pH	3.49
Blend	100% Chardonnay

FOOD PAIRINGS

Foods	Salmon, fresh crab, pork, poultry
Herbs	Lemon zest, tarragon, thyme

