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2016 MIMI CHARDONNAY Horse Heaven Hills

Minu CHARDONNAY

TASTING NOTES

"Sourced from vineyards in the Horse Heaven Hills including our vineyard at Canoe Ridge Estate, our Mimi Chardonnay is made in a lightly oaked, elegant style that is great with food. The wine offers apple and pear fruit character with bright natural acidity. This Chardonnay is refreshing yet complex"

-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

- Sourced from Chardonnay fruit from vineyards in the Horse Heaven Hills AVA.
- Our Canoe Ridge Estate vineyard contributed to the blend.
- An ideal site for Chardonnay, the vineyard at Canoe Ridge Estate lies on a steep South facing slope to the Columbia River.
- Planted in 1991, the site's proximity to the river and strong wind patterns protect it from temperature extremes, allowing uniform ripening and excellent color development.

WINE MAKING

- 72% aged sur lie for IO months in French oak to integrate the fruit and oak flavors and provide a soft mouthfeel.
- 28% stainless steel fermented to maintain the elegant, fresh style of this Chardonnay.
- Underwent malolactic fermentation for added softness, balance and depth.

FOOD PAIRINGS

Foods: Salmon, crab cakes, poultry



Alcohol	14.5%
Total Acidity	0.61G/100 ML
ΡΗ	3.42
Blend	100% Chardonnay

