

# Chateau Ste Michelle

## 2016 PINOT BLANC

YAKIMA VALLEY

LIMITED RELEASE



### WINEMAKER'S NOTES

"WE LOVED IT SO MUCH THE FIRST TIME AROUND WE THOUGHT WE MIGHT TRY IT AGAIN! THE FRUIT FOR THIS FUN VIBRANT PINOT BLANC WAS SOURCED FROM THE YAKIMA VALLEY; IT SHOWS HINTS OF ANISE AND CARDAMOM ALONG WITH STONE FRUIT AND FLORAL NOTES. TANK FERMENTED AND AGED SUR LIE FOR 6 MONTHS TO HIGHLIGHT THE SLIGHT MINERALITY IN THE RICH, LUSCIOUS PALATE."

KARA KOH,  
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

- 100% of the fruit was sourced from our Yakima Valley vineyards, in a slightly cooler area.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

### WINEMAKING

- The juice was fermented for three weeks in stainless steel.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.

### TECHNICAL DATA

TA	0.53 G/100 ML
pH	3.30
BLEND	100% PINOT BLANC
% ALCOHOL	13.0%
CASES PRODUCED	527
RESIDUAL SUGAR	0.07 G/100 ML