



2017 COLD FIDDLE WHITE BLEND

Columbia Valley

Limited Release



TECHNICAL DATA

| | |
|----------------|---|
| TA | 0.60 g/100mL |
| pH | 3.08 |
| Residual Sugar | 0.15 g/100mL |
| Blend | 50% Semillon, 44% Chenin Blanc, 6% Muscat Canelli |
| % Alcohol | 13% |
| Cases produced | 682 |

VINTAGE

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- The juice was fermented for three weeks in stainless steel.
- Cool fermentation with very fruit forward yeasts were carefully monitored to preserve the crisp fruit characteristics.
- After fermentation, the wine was quickly prepared for bottling to preserve the freshness of this delicate varietal.

TASTING NOTES

"Chenin Blanc sets the stage with peach and fresh melon flavors. Semillon adds depth and texture to the wine. Finally, a drier version of Muscat adds spice and effusive floral character without adding sweetness. This wine is playful, but complex and it is a great example of our Chateau Ste. Michelle winemaking philosophy."


Kara Koh
Winemaker