

Chateau Ste Michelle

2017 GEWÜRZTRAMINER COLUMBIA VALLEY

TASTING NOTES

“A fan favorite, our Gewürztraminer is a flavorful wine with bright, expressive fruit and clove spice. This is a lush style of Gewürztraminer with intense floral character, yet it still maintains the grape’s natural crisp acidity. Try this wine with Thai food or any cuisine with a little bite to it.”

Bob Bertheau

BOB BERTHEAU, WINEMAKER

VINTAGE

- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler 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

- The fruit is selected from selected cooler sites in Washington’s Columbia Valley, which yields bright, aromatic Gewürztraminer fruit.
- Sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

WINEMAKING

- Fermentation took place in stainless steel tanks for three weeks.
- Cool temperatures were maintained throughout the winemaking process to preserve the wine’s fresh, fruity and spicy aromas.



TECHNICAL DATA

Total acidity	0.60 g/100 ml
pH	3.13
Alcohol	12.0%
Blend	100% Gewürztraminer

FOOD PAIRING

Foods	<i>Crab, Asian dishes, chicken</i>
Herbs	<i>Cilantro, mint</i>

