

Chateau Ste Michelle

2017 PINOT GRIS COLUMBIA VALLEY

TASTING NOTES

“Our Pinot Gris style falls between the lighter Italian Pinot Grigio and the richer, rounder Pinot Gris from Alsace. The Chateau Ste. Michelle Pinot Gris offers fresh flavors of juicy pear, melon and a hint of spice. This wine is a perfect match with scallops or halibut.”

Bob Bertheau

BOB BERTHEAU, HEAD 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

- Cooler sites of the Columbia Valley, including the Yakima Valley, produce the grapes for our Pinot Gris.
- The region's sunny days and cool nights allow for gradual flavor development of the fruit.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.

WINEMAKING

- Pinot Gris grapes were picked under cool nighttime skies to preserve the variety's bright, juicy style.
- A cool three-week fermentation in stainless steel tanks enhanced the floral and citrus characters.
- After fermentation, the wine was quickly prepared for bottling to preserve the freshness of this delicate varietal.



TECHNICAL DATA

TA	0.63 g/100 ml
pH	3.35
Alcohol	13.5%
Blend	100% Pinot Gris

FOOD PAIRINGS

Foods	<i>Shellfish, Cream-based Dishes, Cheese & Fruit</i>
Herbs	<i>Tarragon, Anise</i>

