



Chateau Ste Michelle

2017 MIDSUMMER'S WHITE

Columbia Valley

Limited Release



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.

TECHNICAL DATA

TA	0.64 g/100 ml
pH	3.13
Residual Sugar	0.63 g/100 ml
Blend	44% Chenin Blanc 25% Gewurztraminer 15% Riesling 11% Muscat Canelli 5% Semillion
% Alcohol	13%

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.

TASTING NOTES

"This summer blend is a refreshing mix of Chenin Blanc, Riesling, Gewurztraminer, Muscat Canelli and Semillon. The combination of different grapes gives this wine a wonderful crisp, spicy edge brimming with melon and ripe yellow peach flavors. This wine is easy to enjoy with most cuisine and on any occasion, especially while the weather is warm. Cheers to summer!"

Bob Bertheau

Bob Bertheau
Winemaker