

Chateau Ste Michelle

2017 SÉMILLON

Columbia Valley

Limited Release



TECHNICAL DATA

TA	0.59 g/100 ml
pH	3.16
Residual Sugar	0.05 g/100 ml
Blend	100% Sémillon
% Alcohol	13.5%
Cases produced	1,776

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

- Yeasts specifically designated for Sémillon were used to initiate the three-week fermentation and release varietal aromas.
- 64% of the wine was aged in neutral oak for 1 month and 34% in stainless steel.

TASTING NOTES

“Sémillon may be the most overlooked Noble Grape. It's not flashy, but it's unique and it's the backbone of great Bordeaux-style whites. In this vintage 64% of the wine fermented in neutral oak adding natural richness and 36% fermented in stainless steel to maintain vibrant flavors of fig, melon, and honey!

Bob Bertheau
Winemaker