



Chateau Ste Michelle

## 2018 Midsummer's White Wine

Columbia Valley  
Limited Release



### Vintage

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

### 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.
- 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 and Muscat Canelli. The combination of different grapes gives this wine a wonderful crisp, floral edge brimming with citrus and ripe apricot flavors. This wine pairs well with a variety of cuisines and any occasion, especially while the weather is warm. Cheers!"*

Bob Bertheau

Bob Bertheau, Winemaker

### Technical Data

TA	0.64 g/100 ml
pH	3.09
Residual Sugar	0.91 g/100 ml
Blend	49% Chenin Blanc, 31% Riesling, 13% Gewurztraminer, 7% Muscat Canelli
% Alcohol	12.5%