

Chateau Ste Michelle

2018 rosé

COLUMBIA VALLEY

tasting notes

“The Chateau Ste. Michelle Columbia Valley Rosé is a dry elegant style rosé with a beautiful light pale pink color. The fresh and lively wine offers bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon. It is soft and flavorful on the palate with a long crisp finish.”

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

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 evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley nearly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

winemaking

- Syrah grapes were harvested for pure fruit character and expression.
- The fruit was left on the skins for four hours to allow the grapes to extract just the right amount of cherry/berry color from the skins, leaving delicate, bright fruit flavors and aromas.
- The juice was fermented in stainless steel tanks for 3 weeks.

technical data

TA	0.59 G/100 ML	pH	3.34
RESIDUAL SUGAR	0.31 G/100 ML	BLEND	72% SYRAH, 28% MERLOT
ALCOHOL	12.5%		

food pairing

This versatile and flavorful wine would be enjoyable on its own or with food. Try it with light pasta and rice dishes, grilled fish, and a wide array of cheeses.



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