



TA: 0.61 g/100 ml

PH: 3.42

ALCOHOL: 13.5%

RESIDUAL SUGAR: 0.14 g/100 mL

BLEND:

100% Pinot Gris

COLUMBIA VALLEY

2019 Pinot Gris

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- 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.

WINEMAKING NOTES

- 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.

RECOMMENDED FOOD PAIRINGS

- Try this wine with shellfish, cream-based dishes, cheese & fruit.

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, Head Winemaker