



TA: 0.56 g/100 ml

PH: 3.30

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.37g/100 ml

BLEND:

48% Syrah, 35% Merlot, 17% Cabernet
Sauvignon

COLUMBIA VALLEY

2019 Rosé

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 one more hours of sunlight than California increasing the region's ability to ripen fruit.

WINEMAKING NOTES

- 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.
- The juice was fermented in stainless steel tanks for 3 weeks.

RECOMMENDED FOOD PAIRINGS

- 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 cheese.

TASTING NOTES

"The Chateau Ste. Michelle Columbia Valley Rosé is a dry and elegant style wine with beautiful pale pink color hues. The fresh and lively wine offers bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon." - Lacey Steffey, Winemaker