



TA: 0.54 g/100 mL

PH: 3.89

ALCOHOL: 13.5%

BLEND: 100% Syrah

columbia valley 2019 Syrah

TASTING NOTE

Bright and juicy with ripe berry and hints of vanilla, this Syrah pairs exceptionally well with BBQ ribs, grilled meat, fresh green herbs and hard cheeses.

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.
- Temperatures were mild in the summer, followed by cooler fall temperatures, which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- Sourced from vineyards in the Wahluke Slope, Yakima Valley, Horse Heaven Hills, Snipes Mountain and Columbia Valley.
- Syrah is well suited to eastern Washington's long, warm growing season, resulting in ideal ripeness and complexity.

HISTORY NOTES

- Established in 1934, Chateau Ste. Michelle pioneered vinifera grape growing in Washington state.
- The winery owns 3,500 acres in the Columbia Valley of eastern Washington, including Horse Heaven, Canoe Ridge Estate and Cold Creek vineyards.
- Chateau Ste. Michelle's award-winning wines can be found in all 50 states and more than 100 countries worldwide.

WINEMAKING NOTES

- A combination of pumpover and délestage maceration techniques were used to bring out Syrah's color and flavor while preserving the soft tannins
- Aged for 15 months in 21% new French, 59% old French, 9% New American and 11% old American oak barrels.