



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

### 2020 Pinot Gris

#### TASTING NOTE

Cool harvest nights infuse notes of juicy pear and melon into this Pinot Gris, finished with hints of spice. Uncork for scallops, halibut or spicy noodles.

#### VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions for developing beautiful fruit flavors and aromas.

#### VINEYARD NOTES

- Columbia Valley receives 6" to 10" of annual rainfall, 1/3 the necessary amount needed for the vines.
- Less rainfall enables our winemakers to use drip irrigation from the Columbia River to precisely control berry size and flavor development.
- Cooler vineyard sites throughout the Columbia Valley allow the Pinot Gris grapes extended hang time, maximizing flavor and fresh acidity.

#### 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 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.