



TA: 0.70 g/100mL

PH: 3.1

ALCOHOL: 13%

RESIDUAL SUGAR: 0.30 g/100 mL

BLEND:

100% Sauvignon Blanc

## COLUMBIA VALLEY

### 2020 Sauvignon Blanc

#### TASTING NOTE

Crisp, vibrant and delicate in flavor, this Sauvignon Blanc brims with the cool freshness of citrus and herbs that pair particularly well with light seafood and vegetables dishes.

#### 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

- We sourced Sauvignon Blanc from vineyards throughout the Columbia Valley, including our Horse Heaven Estate Vineyard.
- The warmer sites add more tropical flavors while the cooler sites bring more citrus and melon notes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

#### 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

- Our winemaking team utilized 92% Stainless steel fermentation to preserve Sauvignon Blanc's delicate fruit character.
- Around 8% of the wine is barrel aged sur lie in neutral oak for a minimum of 4 months to round out the fresh natural acidity.
- Yeasts designated for Sauvignon Blanc were used to initiate the three-week fermentation at cool temperatures to enhance the varietal aromas.