



GRÜNER VELTLINER

COLUMBIA VALLEY
2020

LIMITED RELEASE UP TO **1296**
TOTAL CASES

DAVID ROSENTHAL WINEMAKER

A majority of this wine was fermented in one of our concrete tanks which adds depth and texture to this racy, citrus flavored wine. The wine has a natural minerality which adds a savory character making this an excellent food wine. Impress all your guests by serving a wine with an umlaut (two dots) in the name!

TA: 0.65g /100 mL

PH: 3.1

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.05g /100 mL

BLEND:

100% Grüner Veltliner

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TASTING NOTE

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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 Grüner Veltliner 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

- The Grüner Veltliner juice was fermented for three weeks in stainless steel to highlight the bright fruit flavors.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.
- Aged sur lie for 4 months to extract subtle and smooth flavors to the finished wine.