



WHITE CABERNET SAUVIGNON

YAKIMA VALLEY

2020

LIMITED RELEASE UP TO **281**
TOTAL CASES

Lacey Steffey

LACEY STEFFEY WINEMAKER

A daring experiment gone absolutely right! Cabernet Sauvignon grapes, picked early to capture fresh citrus and berry flavors and lively acidity. Pressed off the skins immediately after picking; juice fermented in stainless steel. We transformed the king of reds into a delicate beauty.

TA: 0.54g /100 mL

PH: 3.38

ALCOHOL: 11.5%

RESIDUAL SUGAR: 0.30g /100 mL

BLEND:

100% Cabernet Sauvignon

YAKIMA VALLEY

2020 Limited Release White Cabernet Sauvignon

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.
- Cooler fall temperatures created ideal conditions for developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- Yakima Valley AVA is Washington's most diverse grape-growing region.
- Its vineyards flourish across nearly a hundred miles, and they yield more than 40 different white and red grape varieties.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

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 juice was fermented for three weeks in stainless steel.
- A cool fermentation with fruit forward yeasts helped to preserve the ripe fruit characteristics of these aromatic grape varieties.