



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

"A daring experiment gone absolutely right! Cabernet Sauvignon grapes, picked early to capture 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." -Lacey Steffey

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.