



TA: 0.65g /100 mL

PH: 3.05

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.94g /100 mL

BLEND:

59% Chenin Blanc, 20% Riesling, 16%

Gewurztraminer, 5% Muscat Canelli

COLUMBIA VALLEY

2020 Limited Release Midsummer's White

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

- 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

- 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.

TASTING NOTES

Music, food, wine, and the idle nature of summer nights come to life in this refreshing white blend. Dive into flavors of crisp citrus and ripe apricot that pair wonderfully with warm evenings and a wide variety of foods including shellfish or spicy noodles.