



TA: 0.71g/100mL

PH: 3.12

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.30g/100mL

BLEND:

100% Sauvignon Blanc

COLUMBIA VALLEY

2021 Sauvignon Blanc

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

VINEYARD NOTES

- Sourced from vineyards throughout the Columbia Valley, including our Horse Heaven Vineyard.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for 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

- Our winemakers used 91% stainless steel fermented to preserve Sauvignon Blanc's delicate fruit character.
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- 9% of the wine was aged sur lie in neutral oak barrels for 3 months to round out the fresh acidity.

RECOMMENDED FOOD PAIRINGS

- Pairs well with chicken, clams, halibut and oysters.

TASTING NOTES

"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 vegetable dishes." - Katie Nelson, Winemaker