

Chateau Ste. Michelle
ESTD 1934
LIMITED RELEASE

GRÜNER VELTLINER

YAKIMA VALLEY

2021

LIMITED RELEASE UP TO **329**
TOTAL CASES

David Rosenthal
DAVID ROSENTHAL WINEMAKER

"You want the Grüner? I want the acid. You want the Grüner? I think I'm entitled. You can't handle the Grüner!" This wine is focused and packs a punch of lemon, lime, and peach aromas followed by pin point acidity. It is mouthwatering and it will pair extremely well with our bounty of northwest seafood (and your favorite movie quote).

TA: 0.64 g/100mL

PH: 3.16

ALCOHOL: 13%

RESIDUAL SUGAR: 0.44 g/100mL

BLEND: 100% Grüner Veltliner

CASE PRODUCTION:

329

YAKIMA VALLEY

2021 Grüner Veltliner

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 State 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

- 100% of the fruit was sourced from our Yakima Valley vineyards.
- 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 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.

TASTING NOTES

This wine is focused and packs a punch of lemon, lime and peach aromas followed by pin point acidity. It is mouthwatering and will pair extremely well with our bounty of Northwest seafood. – David Rosenthal, Winemaker