



## CHENIN BLANC

HORSE HEAVEN HILLS  
2022

LIMITED RELEASE UP TO **2100**  
TOTAL CASES

**BRIAN MACKAY** WINEMAKER

Like a chameleon, Chenin Blanc retains its distinctive identity, but also echoes its surroundings. This unique characteristic allowed me to capture a remarkable vintage and use wine from concrete, barrel and stainless steel to create the most complex wine possible with a balance of liveliness and lushness.

TA: 0.73 g/100 mL

PH: 3.32

ALCOHOL: 13.0%

RESIDUAL SUGAR: 0.10 g/100 mL

BLEND: 100% Chenin Blanc

CASE PRODUCTION:

2100

## HORSE HEAVEN HILLS

# 2022 Limited Release Chenin Blanc

### VINTAGE NOTES

- The season started with an unusually cool and wet spring. We saw below average temperatures from April until July which caused a delay in ripening.
- Our harvest starting two weeks later compared to the average vintage. All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- The quality of fruit was outstanding and though we had to harvest select grapes earlier than expected, the wines are very promising, showing nice acidity, and great flavors.
- Both our white and red wines are showing well, and we cannot wait to see how they develop as they continue to age.

### VINEYARD NOTES

- The Horse Heaven Hills AVA borders the Yakima Valley AVA on the north and the Columbia River on the south.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- 100% of the fruit was sourced from the Horse Heaven Hills AVA.

### 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.
- 52% aged sur lees in neutral barrels, 41% aged in Stainless steel, and 7% aged in a concrete tank which lends lift, texture and vibrancy.

### TASTING NOTES

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