



TA: 0.68 g/100 mL

PH: 3.0

ALCOHOL: 9%

RESIDUAL SUGAR: 0.3 g/100 mL

BLEND:

100% Sauvignon Blanc

COLUMBIA VALLEY

2022 LIGHT Sauvignon Blanc

ADDITIONAL NOTES

With zero sugar, 80 Calories and 9% ABV our Chateau Ste. Michelle Light wines are a perfect companion for those seeking a lighter wine experience.

VINTAGE NOTES

- The 2022 season started with an unusually cool and wet spring. Below average temperatures from April to July caused delay in ripening, causing a late harvest.
- All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- Although we had to harvest select grapes earlier than expected, the quality of fruit was outstanding. 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

- Grapes are sourced from cooler Columbia Valley vineyards that capture optimal ripeness with high acidity.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- The unique growing season allows grapes to reach full flavor development at lower sugar levels while retaining mouthwatering acidity.

WINEMAKING NOTES

- Naturally lower sugars yield less alcohol allowing our winemakers to achieve 9% ABV with minimal alcohol extraction post fermentation.
- Stainless steel fermentation enhances the bright and zesty varietal character with a fusion of tropical and citrus flavors.

TASTING NOTES

Our 2022 Light Sauvignon Blanc is a refreshing and vibrant wine with notes of zesty lime with hints of tropical fruit offering a guilt free indulgence without compromising on taste or quality. -
Katie Nelson, Winemaker