

Chateau Ste. Michelle
ESTD. 1957

VIIGNIER

COLUMBIA VALLEY
2022

LIMITED RELEASE UP TO **1900**
TOTAL CASES

Holly Wells
HOLLY WELLS WINEMAKER

Viognier is one of my favorite varietals to work with. This aromatic grape lends notes of citrus blossom, mandarin, honey and graham cracker. Fermented in neutral oak, you'll find the perfect balance of fruit, texture and weight on the palate. Enjoy!

TA: 0.65 g/100mL

PH: 3.47

ALCOHOL: 13.1%

RESIDUAL SUGAR: 0.22 g/100mL

BLEND: 100% Viognier

CASE PRODUCTION:
1900

YAKIMA VALLEY

2022 Limited Release Viognier

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

- 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 evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Our northerly latitude provides an extra hour of sunlight and heat during the peak of the growing season creating intense fruit flavors.

WINEMAKING NOTES

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- 100% of the wine was fermented in stainless steel and neutral oak for 3 weeks to showcase the vibrant flavors and aromas.

TASTING NOTES

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