



TA: 0.72 g/100 mL

PH: 3.18

ALCOHOL: 13.0%

RESIDUAL SUGAR: 0.97 g/100 mL

BLEND:

56% Chenin Blanc, 26% Riesling, 13% Gewürztraminer, 5% Muscat

COLUMBIA VALLEY

2023 Concert Series White Wine Blend

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

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

- 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

TASTING NOTES

Like a song, our summer is beautiful and short-lived. So, spread your wings into the sunlight as you savor the crisp citrus and ripe apricot notes of this smooth white blend. Pair with your favorite vinyl record or outdoor concert and toast to Chateau Ste. Michelle's 40th anniversary of the Summer Concert Series.