



TA: 0.70 g/100 mL

PH: 3.04

ALCOHOL: 9.0%

BLEND:

100% Sauvignon Blanc

COLUMBIA VALLEY

2023 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 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

- 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.
- Average analysis per 5 oz: 80 calories, 2.1g carbs, 0g protein, 0g fat, gluten free.

TASTING NOTES

Our 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