

LIGHT
80 CALORIES · ZERO SUGAR
2025 | SAUVIGNON BLANC

As the state's founding winery, Chateau Ste. Michelle combines a terroir-driven style with boutique winemaking practices to create expressive, world-class wines that reflect the distinct character of Washington's Columbia Valley.

TASTING NOTES

The 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.

WINEMAKER NOTES

Stainless steel fermentation enhances the bright and zesty varietal character with a fusion of tropical and citrus flavors. Alcohol is removed using reverse osmosis to achieve 9% ABV. Aged in stainless-steel to retain the vibrancy and notes of zesty lime and tropical fruit.

VINEYARD / AVA

Nestled in the rain shadow of Washington's Cascade mountain range, lies the Columbia Valley, a region where abundant sunlight, cool nights, and volcanic soils converge to create wines of remarkable complexity. The unique growing season allows grapes to reach full flavor development at lower sugar levels while retaining mouthwatering acidity.

VINTAGE NOTES

The 2025 harvest yielded excellent quality, driven by steady weather and extended fall ripening. Cool September nights kept the wines fresh and complex. White varietals were picked early, beginning in late August. Even in a warm year, the wines retain vibrant acidity, balance, and bright flavors.

TECHNICAL DETAILS

TA : 0.67 g/100mL
PH : 3.12
RS: <0.05 g/100mL
ALCOHOL : 9%
BLEND : 100% Sauvignon Blanc
Average analysis per 5 oz: 80 calories, 2.1g carbs, 0g protein, 0g fat, gluten free.

WINEMAKER

Katie Nelson

Katie Nelson

SCAN TO DISCOVER MORE

©2026 ALL RIGHTS RESERVED. CHATEAU STE. MICHELLE ®, PATERSON, WASHINGTON, USA VISIT US AT STE-MICHELLE.COM #CHATEAUSTEMICHELLE