Chateau Michelle



# TA: 0.71 g/100 mL

PH: 3.19

ALCOHOL: 12%

RESIDUAL SUGAR: 1.61 g/100ml

BLEND:

100% Gewürztraminer

# columbia valley 2020 Gewürztraminer

## VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions for developing beautiful fruit flavors and aromas.

#### VINEYARD NOTES

- Columbia Valley receives 6" to 10" of annual rainfall, 1/3 the necessary amount needed for the vines.
- Less rainfall enables our winemakers to use drip irrigation from the Columbia River to precisely control berry size and flavor development.
- Cooler vineyard sites throughout the Columbia Valley allow the Pinot Gris grapes extended hang time, maximizing flavor and fresh acidity.

#### HISTORY NOTES

- Established in 1934, Chateau Ste. Michelle pioneered vinifera grape growing in Washington state.
- The winery owns 3,500 acres in the Columbia Valley of eastern Washington, including Horse Heaven, Canoe Ridge Estate and Cold Creek vineyards.
- Chateau Ste. Michelle's award-winning wines can be found in all 50 states and more than 100 countries worldwide.

## WINEMAKING NOTES

- · Fermentation took place in stainless steel tanks for three weeks.
- Cool temperatures were maintained throughout the winemaking process to preserve the wine's fresh, fruity and spicy aromas

#### TASTING NOTES

"This lush style Gewürztraminer presents a sumptuous array of stone fruit and florals with a gentle dusting of clove. A favorite with crab, turkey or spicier fare."