

DOMAINE STE
MICHELLE
SPARKLING

EXTRA DRY
COLUMBIA VALLEY



WINEMAKER'S NOTES

"The Domaine Ste. Michelle Extra Dry is a slightly sweeter style of sparkling wine. With delicate aromas of orange and lemon zest, this elegant wine reveals flavors of apples and pears with a persistent column of bubbles."

— Paula Eakin, *Winemaker*

THE VINEYARDS

- ◆ Sourced from premium grapes in Washington state's Columbia Valley.
- ◆ Columbia Valley vineyards sit at a northerly latitude, similar to France's renowned Champagne district, giving the region two additional hours of sunlight during the peak of the growing season.
- ◆ The ample sunshine and cool evenings create ideal conditions in developing superior flavor and crisp acids.

IN THE CELLAR

- ◆ Primary fermentation lasts roughly 2-3 weeks, and individual lots are kept separate until blending.
- ◆ Winemaker Paula Eakin samples several lots of base wine and eventually creates the *cuvée* based on aroma and flavor. Varietals like Chardonnay, Pinot Noir, and Pinot Meunier are selected from more than one vintage to create a consistent style.
- ◆ *Méthode Champenoise*: the assemblage is then bottled with a small amount of *liqueur de tirage* which triggers secondary fermentation and the wine is aged *sur lie* for extended time.
- ◆ A sweet liquid dosage is added to the bottle balancing the delicate, natural high fruit acids and viscosity, giving the Extra Dry its unique style.



PAIRING SUGGESTIONS

An amazing match with sushi or sashimi, classic curries, orange chicken or Szechuan dishes. Also pairs well with brunch favorites like French toast, blintzes or a spicy chorizo scramble.

TECHNICAL DATA

Non-vintage
Alcohol: 11.0%
Total Acidity: 0.60g/100mL
pH: 3.44
Residual Sugar: 2.18g/100mL