



COLUMBIA VALLEY

Brut - Method Champenoise

VINEYARD NOTES

- 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.
- The ample sunshine and cool evenings create ideal conditions in developing superior flavor and crisp acids.

WINEMAKING NOTES

- Winemakers sample several lots of base wine and eventually creates the cuvée based on aroma and flavor.
- Méthode Champenoise: the assemblage is then bottled with a small amount of liqueur de tirage which triggers secondary fermentation.
- 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.

RECOMMENDED FOOD PAIRINGS

- A perfect brunch companion, or serve with salty appetizers like fresh-popped popcorn, seasoned crackers or chips. A delicious pairing with sushi rolls or sashimi.

TASTING NOTES

Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity. Domaine Ste. Michelle Brut is the perfect accompaniment for a wide array of foods.

TA: 0.63 g/100 mL

PH: 3.2

ALCOHOL: 11.5%

RESIDUAL SUGAR:

1.52 g/100 mL