

# Chateau Ste Michelle

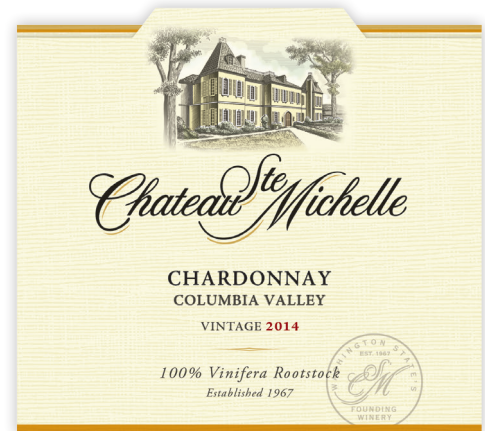
## 2014 CHARDONNAY COLUMBIA VALLEY

### TASTING NOTES

*"The Columbia Valley Chardonnay is a pleasurable, food-friendly Chardonnay. This is a fresh, soft style of Chardonnay with bright apple and sweet citrus fruit character with subtle spice and oak nuances. We blend Chardonnay grapes from vineyards throughout Washington's Columbia Valley to make this a complex, interesting wine. The sur lie aging gives it an appealing softness."*

*Bob Bertheau*

BOB BERTHEAU, HEAD WINEMAKER



### VINTAGE

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

### VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

### WINEMAKING

- The Columbia Valley blend is made from numerous vineyard lots resulting in a complex, layered Chardonnay.
- Malolactic fermentation follows yeast fermentation for added richness and complexity.
- 47% tank fermented Chardonnay was added to the blend to make a fresh style of Chardonnay.
- *Sur lie* aged for more than six months in a mix of French and American oak barrels (15% new) with regular stirring to soften the wine and integrate fruit and oak flavors.

### TECHNICAL DATA

Total acidity	0.53 g/100 ml
pH	3.43
Alcohol	14%
Blend	100% Chardonnay

### FOOD PAIRING

Foods	<i>Crab, poultry, salmon, scallops</i>
Herbs	<i>Ginger, lemon zest, tarragon, thyme</i>



ste-michelle.com

