



TA: 0.54 g/100 mL

PH: 3.68

ALCOHOL: 14%

RESIDUAL SUGAR: 0.37 g/100 mL

BLEND:
100% Chardonnay

COLUMBIA VALLEY

2021 Chardonnay

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

VINEYARD NOTES

- Washington's 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 evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Our northerly latitude provides an extra hour of sunlight and heat during the peak of the growing season creating intense fruit flavors.

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

- Malolactic fermentation follows yeast fermentation for added richness and complexity.
- 37% stainless steel tank fermented Chardonnay was added to the blend to make a fresh style of Chardonnay.
- 63% sur lie aged for 5 months in a mix of 53% neutral oak and 10% new oak for added complexity.

TASTING NOTES

Our Columbia Valley Chardonnay is crafted in a fresh, soft style 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 create this complex yet approachable, food-friendly style. - Katie Nelson