

Chateau Ste Michelle

2016 SAUVIGNON BLANC COLUMBIA VALLEY

TASTING NOTES

“Stainless steel fermentation makes this a crisp Sauvignon Blanc. The wine offers bright fruit character of melons and herbs. This wine is a favorite with oysters.”

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- Sourced from vineyards throughout the Columbia Valley, including our Horse Heaven Vineyard.
- 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.

WINEMAKING

- Yeasts specifically designated for Sauvignon Blanc were used to initiate the three-week fermentation and release varietal aromas.
- Stainless steel fermented to preserve Sauvignon Blanc's delicate fruit character.



TECHNICAL DATA

TA	0.63 g/100 ml
pH	3.18
Blend	100% Sauvignon Blanc
Alcohol	13.0%

FOOD PAIRING

Foods	<i>Chicken, clams, halibut, oysters</i>
Herbs	<i>Basil, garlic, oregano, rosemary</i>



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