



TA: 0.50 g/100 mL

PH: 3.63

ALCOHOL: 14%

RESIDUAL SUGAR: 0.28 g/100 mL

BLEND:

100% Chardonnay

COLUMBIA VALLEY

2020 Chardonnay

TASTING NOTE

Sourced from famously sun-soaked vineyards, this Chardonnay features juicy citrus and apple aromas with subtle oak accents. A showstopper with chicken or seafood.

VINTAGE NOTES

- Mild conditions throughout the growing season allowed for exceptional vine growth and grape maturity, resulting in consistent ripening with outstanding flavors.
- Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly.
- Dry conditions through mid-October produced ideal fruit ripening.

VINEYARD NOTES

- Our unique conditions in the Columbia Valley create wines that exhibit "Old World" acidity and structure with "New World" fruit intensity.
- Sourcing fruit from a combination of cooler and warmer sites provides deep fruit flavors and refreshing natural acidity.
- The vines receive 1/3 their needs through annual rainfall requiring drip irrigation, which results in smaller grapes with concentrated 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.
- 43% stainless steel tank fermented Chardonnay was added to the blend to make a fresh style of Chardonnay.
- 57% sur lie aged for 6 months in a mix of 32% neutral oak, 12% 1 year old oak and 13% new oak.