

Chateau Ste Michelle

2014 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

- 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

- 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

Total acidity	0.66 g/100 ml
pH	3.08
Blend	100% Sauvignon Blanc
Alcohol	13%

FOOD PAIRING

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

