

DOMAINE STE. MICHELLE

# LUXE

2010 COLUMBIA VALLEY

## THE VINEYARDS

- Like France's renowned northerly Champagne district, Washington state's Columbia Valley vineyards benefit from extra-long daylight hours and cool growing temperatures.
- Grapes from the 2010 vintage were sourced primarily from Washington state's Columbia Valley AVA.

## IN THE CELLAR

- As in Champagne, only free run juice (Premier Cuvee) is used to produce Luxe, yielding an extremely delicate base wine.
- 100% stainless steel fermented to preserve the fresh fruit character.
- The juice was cold settled for 24 hours and racked prior to yeast inoculation.
- The Cuvee was bottled (tirage) on 03/14/12.
- Secondary Fermentation (in the bottle) was completed about twenty weeks later.
- The wine was aged sur lie in the bottle for over 1,148 days (3.14 years) to create additional complexity.
- Once finished, the wine was corked and allowed to age in the cellar prior to release.

## FOOD PAIRING

*This vintage sparkling wine is a great match with clam chowder, cedar planked salmon, cracked crab and many other seafood delicacies.*



## WINEMAKER COMMENTS

"The 2010 Domaine Ste. Michelle Luxe sparkling wine was produced using traditional *Méthode Champenoise* techniques. This wine exhibits a light straw color with aromas of baked goods and apple cider. The palate is round and soft with notes of sweet ripe pear and a crisp and balanced finish."

*Paula Eakin*

Paula Eakin, winemaker



## TECHNICAL DATA

APPELLATION:  
*Columbia Valley*

BLEND:  
100% *Chardonnay*

ALCOHOL:  
10.3%

TOTAL ACIDITY:  
0.81g/100mL

SECONDARY FERMENTATION:  
*Premier Cuvee*