

# DOMAINE <sup>STE.</sup>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*