

Chateau Ste Michelle

2015 PINOT GRIS COLUMBIA VALLEY

TASTING NOTES

“Our Pinot Gris style falls between the lighter Italian Pinot Grigio and the richer, rounder Pinot Gris from Alsace. The Chateau Ste. Michelle Pinot Gris offers fresh flavors of juicy pear, melon and a hint of spice. This wine is a perfect match with scallops or halibut.”

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

VINEYARDS

- Cooler sites of the Columbia Valley, including the Yakima Valley, produce the grapes for our Pinot Gris.
- The region's sunny days and cool nights allow for gradual flavor development of the fruit.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6–8 inches of rainfall annually.

WINEMAKING

- Pinot Gris grapes were picked under cool nighttime skies to preserve the variety's bright, juicy style.
- A cool three-week fermentation in stainless steel tanks enhanced the floral and citrus characters.
- After fermentation, the wine was quickly prepared for bottling to preserve the freshness of this delicate varietal.



TECHNICAL DATA

Total acidity	0.56 g/100 ml
pH	3.37
Alcohol	13%
Blend	100% Pinot Gris

FOOD PAIRINGS

Foods	<i>Shellfish, Cream-based Dishes, Cheese & Fruit</i>
Herbs	<i>Tarragon, Anise</i>

