

Chateau Ste Michelle

2015 CHARDONNAY COLUMBIA VALLEY

TASTING NOTES

“The Columbia Valley Chardonnay is a pleasurable, food-friendly Chardonnay. It is crafted in a fresh, soft style with bright apple and sweet citrus fruit character with subtle spice and oak nuances. We blend Chardonnay grapes from vineyards throughout Washington’s Columbia Valley to make this a complex, interesting wine. The sur lie aging gives it an appealing richness.”

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

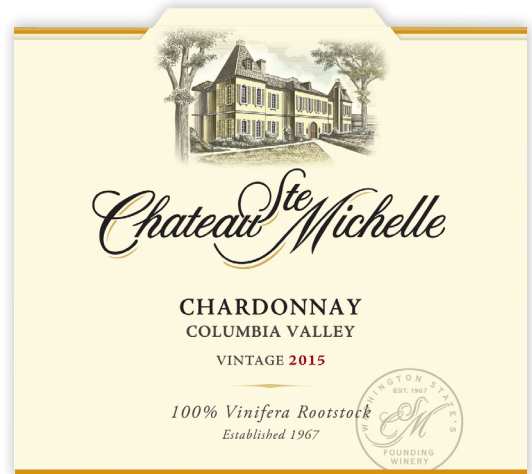
- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout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

VINEYARDS

- 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.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region’s ability to ripen fruit.

WINEMAKING

- The Columbia Valley blend is made from multiple vineyard lots resulting in a complex, layered Chardonnay.
- Malolactic fermentation follows yeast fermentation for added richness and complexity.
- 46% tank fermented Chardonnay was added to the blend to make a fresh style of Chardonnay.
- Sur lie aged for more than six months in a mix of French and American oak barrels (12% new) with regular stirring to soften the wine and integrate fruit and oak flavors.



TECHNICAL DATA

Total acidity	0.53 g/100 ml
pH	3.50
Alcohol	14%
Blend	100% Chardonnay

FOOD PAIRING

Foods	<i>Crab, poultry, salmon, scallops</i>
Herbs	<i>Ginger, lemon zest, tarragon, thyme</i>

