

DOMAINE STE
MICHELLE
SPARKLING

BRUT
COLUMBIA VALLEY



WINEMAKER'S NOTES

“Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity. Domaine Ste. Michelle Brut is the perfect accompaniment for a wide array of foods.”

— Paula Eakin, *Winemaker*

THE VINEYARDS

- ◆ Sourced from premium grapes in Washington state's Columbia Valley.
- ◆ Columbia Valley vineyards sit at a northerly latitude, similar to France's renowned Champagne district, giving the region two additional hours of sunlight during the peak of the growing season.
- ◆ The ample sunshine and cool evenings create ideal conditions in developing superior flavor and crisp acids.

IN THE CELLAR

- ◆ Primary fermentation lasts roughly 2-3 weeks, and individual lots are kept separate until blending.
- ◆ Winemaker Paula Eakin samples several lots of base wine and eventually creates the *cuvée* based on aroma and flavor. Varietals like Chardonnay, Pinot Noir, and Pinot Meunier are selected from more than one vintage, create a consistent style.
- ◆ *Méthode Champenoise*: the assemblage is then bottled with a small amount of *liqueur de tirage* which triggers secondary fermentation and the wine is aged *sur lie* for extended time.
- ◆ A sweet liquid dosage is added to the bottle balancing the delicate, natural high fruit acids and viscosity, giving the Brut its unique style.

PAIRING SUGGESTIONS

A perfect brunch companion, or serve with salty appetizers like fresh-popped popcorn, seasoned crackers or chips. A delicious pairing with sushi rolls or sashimi.

TECHNICAL DATA

Non-vintage
Alcohol: 11.5%
Total Acidity: 0.62g/100mL
pH: 3.41
Residual Sugar: 1.28g/100mL



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