

DOMAINE^{STE} MICHELLE

LUXE

2012

COLUMBIA VALLEY



TASTING NOTES

“The 2012 Domaine Ste. Michelle Luxe sparkling wine was produced using traditional Méthode Champenoise techniques. This wine exhibits beautiful aromatic complexity with aromas of subtle tropical fruit, baked apple and spicy undertones. The palate is round, soft and slightly sweet with a bright, balanced finish with notes of apple, pear and citrus peel.”

– Paula Eakin, Winemaker

THE VINEYARD

- 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 2012 vintage were sourced primarily from Washington state's Columbia Valley AVA.

IN THE CELLAR

- 100% stainless steel fermented to preserve the fresh fruit character.
- The juice was cold settled for 48 hours and racked prior to yeast inoculation.
- The cuvée was tiraged, and secondary fermentation in the bottle was completed about twenty weeks later.
- The wine was aged sur lie in the bottle for 3 years to create additional complexity.
- Once finished, the wine was corked and allowed to age in the cellar prior to release.

FOOD PAIRINGS

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

TECHNICAL DATA

Alcohol: 11.9%

Blend: Predominantly Chardonnay and Pinot Noir with a hint of Pinot Meunier

TA: 0.69 g/100mL

pH: 3.31

Residual Sugar: 1.33 g/100mL

Méthode Champenoise

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