

*Chateau Ste Michelle*

2016 OAK OVAL GEWÜRZTRAMINER

YAKIMA VALLEY

LIMITED RELEASE



VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- 100% of the fruit was sourced from our Yakima Valley vineyards, in a slightly cooler area.
- The region's sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

WINEMAKER'S NOTES

"THE GRAPES FOR THIS ELEGANT DRY-STYLE GEWÜRZTRAMINER WERE SOURCED FROM A VINEYARD IN THE YAKIMA VALLEY. AROMAS OF PINK GRAPEFRUIT, LINDEN AND GINGER LINGER IN THE GLASS. THE WINE WAS NATURALLY FERMENTED AND AGED IN A LARGE OAK OVAL FOR 6 MONTHS TO OFFER A LUSCIOUS, VELVETY PALATE WITH HINTS OF CORIANDER AND CLOVE. ENJOY!"

*Kara Koh*

KARA KOH  
WINEMAKER

WINEMAKING

- Ripe grapes were destemmed and went through natural yeast fermentation.
- 100% aged sur lie for six months in large upright neutral French oak.

TECHNICAL DATA

TA	0.46 G/100 ML
pH	3.48
BLEND	100% GEWÜRZTRAMINER
% ALCOHOL	13.5%
CASES PRODUCED	294