

Chateau Ste Michelle

2017 rosé

COLUMBIA VALLEY

tasting notes

"We are pleased to introduce the new Chateau Ste. Michelle Columbia Valley Rose! This is a dry elegant style rosé with a beautiful light pale pink color. The fresh and lively wine offers bright aromas of watermelon, raspberry, and lemon with flavors of wild strawberry, citrus zest, hints of melon. It is soft and flavorful on the palate with a long crisp finish."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

vintage

- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

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 evening temperatures create ideal conditions for intense 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

- Grapes were harvested earlier for pure fruit character and expression.
- The fruit was left on the skins for four hours to allow the grapes to extract just the right amount of cherry/berry color from the skins, leaving delicate, bright fruit flavors and aromas.
- The juice was fermented in stainless steel tanks for 3 weeks.

technical data

TA	0.60 G/100 ML	ALCOHOL	12.5%
RESIDUAL SUGAR	0.35 G/100 ML	pH	3.43

food pairing

This versatile and flavorful wine would be enjoyable on its own or with food. Try it with light pasta and rice dishes, grilled fish, and a wide array of cheese.



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