

Chateau Ste Michelle

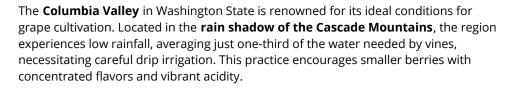
Crafted from 100% Chardonnay, this wine delivers juicy citrus and apple aromas, complemented by subtle oak nuances for a refined and refreshing profile.

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Columbia Valley Chardonnay 2022

Washington, USA

Region and Vineyards



Fruit for the **Chardonnay** was sourced from a combination of cooler and warmer vineyard sites across the Columbia Valley. This mix provides a balance between ripe fruit intensity and refreshing natural acidity. The **growing season** featured mild conditions, with bud break occurring slightly earlier than average, though cooler early summer temperatures delayed veraison slightly. Dry conditions through October created optimal ripening conditions, resulting in exceptional fruit maturity and consistency.



Columbia Valley Chardonnay underwent malolactic fermentation following yeast fermentation, contributing richness and complexity to the wine. To achieve a harmonious balance of freshness and depth, **43% of the wine was fermented in stainless steel tanks**, preserving vibrant fruit flavors, while **57% was sur lie aged for six months** in a mix of oak barrels (32% neutral oak, 12% one-year-old oak, and 13% new oak).

The stainless steel portion imparts freshness and bright acidity, while the oak aging adds subtle layers of creaminess and toasted nuances, resulting in a well-rounded and versatile Chardonnay.

Tasting Notes

- Color: Pale gold with brilliant clarity.
- Aroma: Aromas of juicy citrus and crisp apple, interwoven with hints of vanilla and toasted oak.
- Palate: Bright and refreshing, with flavors of lemon zest, green apple, and a touch of honeydew melon, balanced by a creamy texture and a clean, lingering finish.





Alcohol:13,50%

Composition: 100% Chardonnay







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Did You Know?

Chateau Ste Michelle, founded in **1934**, is one of Washington State's most historic wineries. As a pioneer in vinifera grape growing, the winery's wines are now available in all 50 U.S. states and over 100 countries worldwide.

Wine Pairing Ideas

- **Grilled salmon with lemon-dill butter**: The citrus notes of the wine complement the richness of the fish and the freshness of the dill.
- **Chicken piccata**: Its bright acidity and creamy texture balance the zesty and savory flavors of the dish.
- **Pasta primavera**: The wine's freshness enhances the vibrant vegetable medley.
- **Soft cheeses like Brie or Camembert**: The creamy texture of the wine pairs harmoniously with the soft, rich cheeses.



Wine Spectator (WS): 88 Points (2020)

A fruit-forward quaff, with juicy pear, cinnamon and tropical fruit flavors. Drink now.



Wine Enthusiast (WE): 88 Points (2019)

The aromas offer notes of clarified butter, peach and Muscat gummy. The flavors are lighter styled, straight down the fairway. Best Buy.



