

Chateau Ste Michelle

PINOT GRIS
COLUMBIA VALLEY
2009

TASTING NOTES

"Our Pinot Gris style falls between the lighter Italian Pinot Grigio and the richer, rounder Pinot Gris from Alsace. The Chateau Ste. Michelle Pinot Gris offers fresh aromas and flavors of pear, fig and a hint of spice. A touch of Viognier contributes texture and an attractive floral character. This wine is a perfect match with scallops or halibut."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- The 2009 growing season was ideal with dry, warm weather and lots of sunshine.
- The season started a week late in blooming, but caught up as the perfect ripening weather lasted through September.
- The weather was not too hot, which allowed grapes to retain their natural acidity.
- The 2009 whites have fruit forward flavors and plenty of natural acid.

VINEYARDS

- Cooler sites of the Columbia Valley, including the Yakima Valley, produce the grapes for our Pinot Gris.
- The region's sunny days and cool nights allow for gradual flavor development of the fruit.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Well-drained soils at these sites enhance fruit character.

WINEMAKING

- Pinot Gris grapes were picked under cool nighttime skies to preserve the variety's bright, juicy style.
- A cool three-week fermentation in stainless steel tanks enhanced the floral and citrus characters.
- After fermentation, the wine was quickly prepared for bottling to preserve the freshness of this delicate varietal.



TECHNICAL DATA

Total acidity	0.58g/100ml
ph	3.36
Alcohol	13.5%
Blend	94% Pinot Gris 6% Viognier

FOOD PAIRING

Foods	shellfish, cream-based dishes, cheese & fruit
Herbs	tarragon, anise



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