

# SPARKLING / CHAMPAGNE TASTING NOTES



# **BRAND / NAME**

Domaine Ste. Michelle Luxe Brut

# VARIETAL

Chardonnay

#### **APPELLATION**

Columbia Valley

# VINTAGE

2015

# **TASTING NOTES**

Ripe pear and hints of baking spices greet the palate with a sweet-tart finish.

# **FOOD PAIRING SUGGESTIONS**

Clam chowder, cedar planked salmon, cracked crab and many other seafood delicacies.





# WHITE WINE TASTING NOTES



# **BRAND / NAME**

Chateau Ste. Michelle Horse Heaven

# **VARIETAL**

Sauvignon Blanc

#### **APPELLATION**

Horse Heaven Hills

# **VINTAGE**

2019

# **TASTING NOTES**

Tart and racy, with puckering lemon and guava flavors.

# **FOOD PAIRING SUGGESTIONS**

Oysters





BIE



# WHITE WINE TASTING NOTES



#### **BRAND / NAME**

Chateau Ste. Michelle Indian Wells

#### **VARIETAL**

Chardonnay

### **APPELLATION**

Columbia Valley

# **VINTAGE**

2020

# **TASTING NOTES**

Juicy citrus and apple aromas with subtle oak accents.

# **FOOD PAIRING SUGGESTIONS**

Salmon, fresh crab, pork, poultry, lemon zest herbs

**BTG** 

BTB



# WHITE WINE TASTING NOTES



# **BRAND / NAME**

Chateau Ste. Michelle

# **VARIETAL**

Rosé

### **APPELLATION**

Yakima Valley

### **VINTAGE**

2020

# **TASTING NOTES**

This versatile and flavorful wine would be enjoyable on its own or with food.

# **FOOD PAIRING SUGGESTIONS**

Light pasta and rice dishes, grilled fish, a wide array of cheese \_\_\_\_

**BTG** 

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# **RED WINE**TASTING NOTES



# **BRAND / NAME**

Chateau Ste. Michelle Cold Creek Vineyard

# **VARIETAL**

Cabernet Sauvignon

# **APPELLATION**

Columbia Valley

# **VINTAGE**

2018

# **TASTING NOTES**

Broad-shouldered structure with concentrated fruit characters and deep color.

# **FOOD PAIRING SUGGESTIONS**

Beef, hearty pastas, rack of lamb



BTB



# **RED WINE**TASTING NOTES



#### **BRAND / NAME**

Chateau Ste. Michelle Canoe Ridge

# **VARIETAL**

Merlot

#### **APPELLATION**

Horse Heaven Hills

# **VINTAGE**

2015

# **TASTING NOTES**

Ripe and rich dark cherry fruit, with an opulent mouthfeel and structure.

# **FOOD PAIRING SUGGESTIONS**

Lamb, pasta, beef, fowl



**BTB** 

