

Chateau Ste Michelle®

2006 ICE WINE CHENIN BLANC HORSE HEAVEN HILLS

TASTING NOTES

“Chateau Ste. Michelle welcomed freezing temperatures on October 31st in Eastern Washington by harvesting ice wine for only the fifth time in the winery’s 40-year history. (Ironically, the winery has picked ice wine grapes on October 31st for three out of the five years.) We even made two ice wines – one from Riesling grapes and this ice wine from Chenin Blanc grapes. The Chenin Blanc Ice Wine was a happy afterthought. After picking the Riesling Ice Wine, our vineyard manager said that we still had Chenin grapes on the south end of the vineyard – an area that doesn’t typically get as cold because it is closer to the Columbia River. Fortunately, the grapes were hanging in a low, cold spot and were frozen solid. The result is our first ice wine made from Chenin Blanc grapes. The wine is intensely rich and exudes ultra ripe melon aromas and flavors with a clean acidity.”

Bob Bertheau
Bob Bertheau, Winemaker

WINEMAKER’S HARVEST STORY

The 2006 harvest brought us unique opportunities to make a variety of sweet wines, including a Late Harvest Riesling, Late Harvest Chenin Blanc, Riesling Ice Wine, Chenin Blanc Ice Wine, as well as our prized Single Berry Select Trockenbeerenauslese style wine. With forecasts predicting below freezing temperatures for the evening of October 30... we decided to pick our botrytis affected grapes for the Single Berry Select during the day of October 30th, frozen ice wine grapes that night during the freeze and grapes for late harvest wines the next morning after the grapes had thawed. So we ended up picking grapes for five different dessert wines within 24 hours!

VINTAGE & VINEYARDS

- All the necessary conditions for ice wine came together during the 2006 harvest – low temperatures below 14° F and ripe, healthy fruit still hanging on the vine.
- Eastern Washington’s climate, with its potential temperature extremes, is a perfect candidate to produce great ice wine in appropriate years.
- Chenin Blanc grapes were harvested from our Horse Heaven Vineyard, located in the Horse Heaven Hills adjacent to the Columbia River in Eastern Washington.

WINEMAKING

- Grapes were picked and pressed immediately while still frozen, releasing only the sweet, concentrated juice, leaving the water, in the form of ice, behind.
- Under pressure the berries gave up juice that was highly concentrated in sugar and flavor, yielding less than one-half the normal juice volume and nearly double the sugar concentration of juice from other white grape varieties.
- The juice underwent a long, slow, cold 10 week fermentation to preserve the rich, concentrated Chenin Blanc aromas and natural bright fruit character.



TECHNICAL DATA

Total Acidity	0.82g/100 ml
pH	3.31
Alcohol	8.0%
Residual sugar	26.9g/100ml
Blend	100% Horse Heaven Vineyard Chenin Blanc
Brix at harvest	37.4°
Harvest date	Oct. 31, 2006
Cases Produced	725

FOOD PAIRINGS

Foods: fresh fruits, custards, soft cheeses
Spices: cinnamon, cloves, ginger, nutmeg

