

Chateau Ste Michelle®

2006 GEWÜRZTRAMINER COLUMBIA VALLEY

TASTING NOTES

"THE POPULAR CHATEAU STE. MICHELLE GEWÜRZTRAMINER IS A BRIGHT, REFRESHING MEDIUM-DRY WINE WITH INVITING AROMAS OF LYCHEE NUTS NUTMEG AND CLOVE SPICE. THIS GEWÜRZTRAMINER IS NICELY BALANCED BETWEEN FRUIT AND THE GRAPE'S NATURAL CRISP CHARACTER, WHILE STILL BEING LUSH. TRY THIS RICH WINE WITH THAI FOOD OR ANY CUISINE WITH A LITTLE "BITE" TO IT."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

2006 WAS A YEAR OF EXTREMES IN WEATHER.

- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry weather, warm days and cool nights.
- Harvest began early, with some white grapes being picked in late August.
- A cool spell in mid-September slowed things down and allowed more hang time for enhanced flavor development.

VINEYARDS

- Selected cool sites in the Columbia Valley yield bright, aromatic Gewürztraminer fruit. Most of the fruit is from the cooler Yakima Valley, where the extra hang time allows the spiciness of the variety to fully develop.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6–8 inches of rainfall annually.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

WINEMAKING

- Fermentation took place in stainless steel tanks for three weeks.
- Cool temperatures were maintained throughout the winemaking process to preserve the wine's fresh, fruity and spicy aromas.



TECHNICAL DATA

TOTAL ACIDITY	0.70g/100ml
PH	3.03
RESIDUAL SUGAR	1.66g/100ml
ALCOHOL	12.5%
BLEND	91% Gewurztraminer, 9% Muscat Canelli

FOOD PAIRING

FOODS	crab, Asian dishes, chicken
HERBS	cilantro, mint

