

# Chateau Ste Michelle®

## 2006 PINOT GRIS COLUMBIA VALLEY

### TASTING NOTES

"OUR PINOT GRIS OFFERS FRESH AROMAS AND FLAVORS OF RIPE HONEYDEW MELON AND KIWI WITH HINTS OF WHITE GINGER. A TOUCH OF VIOGNIER CONTRIBUTES TEXTURE AND AN ATTRACTIVE FLORAL CHARACTER. A SMALL PERCENTAGE OF THE JUICE WAS BARREL FERMENTED, MAKING THE 2006 PINOT GRIS A LITTLE RICHER WITH MORE BODY THAN IN PREVIOUS VINTAGES. TRY THIS WITH SCALLOPS OR HALIBUT."

*Bob Bertheau*

BOB BERTHEAU, HEAD WINEMAKER

### VINTAGE

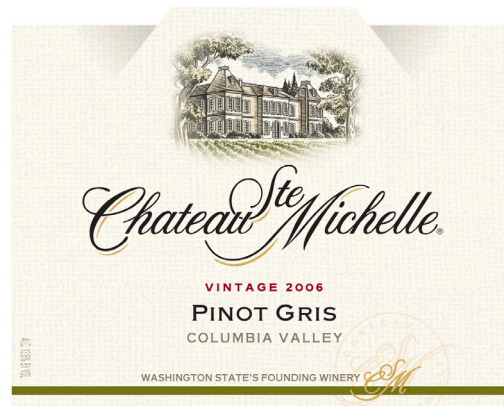
- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry weather, warm days and cool nights.
- Harvest began early, with some white grapes being picked in late August.
- A cool spell in mid-September slowed things down and allowed more hang time for enhanced flavor development.

### VINEYARDS

- Cooler sites of 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 long, cool four-week fermentation in stainless steel tanks enhanced the floral and citrus character.
- 4% of the juice was fermented in old French oak barrels for a slightly softer mouthfeel.
- After fermentation, the wine was quickly prepared for bottling to preserve the freshness of this delicate varietal.



### TECHNICAL DATA

TOTAL ACIDITY 0.52g/100ml

PH 3.44

ALCOHOL 13.5%

BLEND 94% Pinot Gris  
6% Viognier

### FOOD PAIRING

FOODS shellfish, cream-based dishes,  
cheese & fruit

HERBS tarragon, anise

