

Chateau Ste Michelle®

2006 INDIAN WELLS CABERNET SAUVIGNON COLUMBIA VALLEY

TASTING NOTES

“The Indian Wells Cabernet is our warm climate ripe, jammy, “New World” style of Cabernet Sauvignon. The 2006 blend really typifies the Wahluke Slope region with up front, dark fruit aromas and flavors with hints of vanilla. Vineyards in the area are more than a decade old now and showing character and complexity.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

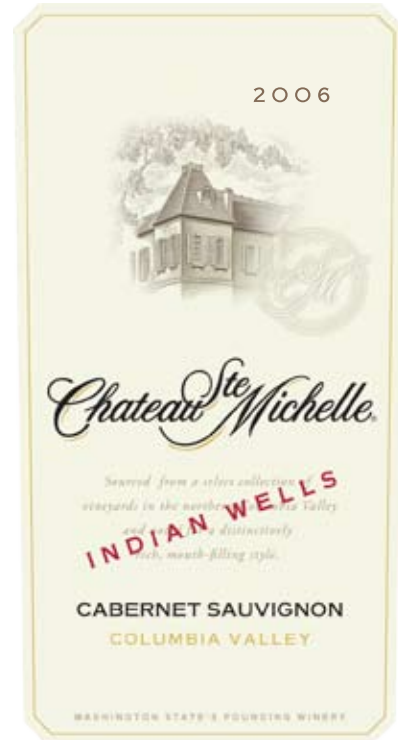
- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry, warm days and cool nights.
- Harvest began early, with some white grapes being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

VINEYARDS

- This Cabernet is sourced from vineyards predominately from the Wahluke Slope in Washington state, including our Indian Wells Vineyard.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- Indian Wells Vineyard is a very warm site with a long growing season.
- The site's loamy, sandy, well-draining soils allow vine growth to be meticulously controlled through drip irrigation and canopy management.
- The region is a consistent producer of high quality, ripe fruit, yielding wine with intense color and flavor.

WINEMAKING

- Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment is tasted every day to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged for 18-20 months in predominately new American and French oak to enhance the sweet mid-palate of the Wahluke Slope fruit.
- A small percentage of Wahluke Slope Syrah contributed to the blend for enhanced jammy fruit character.



TECHNICAL DATA

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| pH | 3.86 |
| Total Acidity | 0.57g/100 ml |
| Alcohol | 14.2% |
| Blend | 90% Cabernet Sauvignon 10% Syrah |
| Cases Produced | 24,000 |

FOOD PAIRINGS

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| Foods: | stuffed peppers, blue cheese, duck, beef, veal, dark chocolate |
| Herbs: | mustard, paprika, rosemary, thyme |
| Spices: | allspice, cloves, ginger, mace, nutmeg |

