

Chateau Ste Michelle®

2006 INDIAN WELLS CHARDONNAY COLUMBIA VALLEY

TASTING NOTES

“The warmth of the Wahluke Slope consistently produces Chardonnays with an appealing tropical fruit character. The 2006 bottling delivers pineapple, butterscotch, and vanilla aromas with notes of brown sugar and spice. The Indian Wells Chardonnay is soft and rich yet maintains a beautiful elegance. I like this wine with scallops, scampi or pasta with slightly richer sauces.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

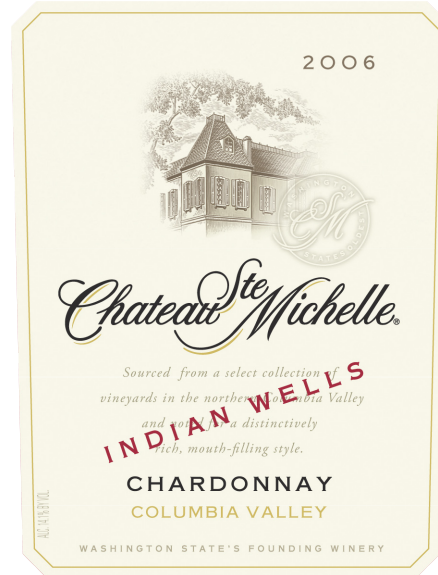
- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry weather, warm days and cool nights.
- Harvest began early, with some white grapes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

VINEYARDS

- A majority of this Chardonnay is sourced from vineyards throughout Washington's Wahluke Slope.
- The Wahluke Slope is a warm region with an intense growing season.
- The region's warm days cause the grapes to assert sweet citrus and tropical characteristics, while the cool nights promote good structure, balance and flavor intensity.

WINEMAKING

- Winemaker Bob Bertheau's goal is to craft soft, harmonious, integrated chardonnays, while enhancing the tropical character of Wahluke Slope fruit.
- Ripe grapes were lightly pressed and inoculated with Epernay II yeast for accentuated, fruit-forward flavors.
- Fermented in American oak barrels, 25% new.
- 100% *sur lie* aged for seven months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Malolactic fermentation also took place to add softness, balance and depth.



TECHNICAL DATA

Alcohol	14.1%
Total Acidity	0.53g/100 ml
pH	3.47
Blend	100% Chardonnay
Cases Produced	42,000

FOOD PAIRINGS

Foods	salmon, fresh crab, pork, poultry
Herbs	lemon zest, tarragon, thyme

