

# Chateau Ste Michelle®

## 2006 INDIAN WELLS MERLOT COLUMBIA VALLEY

### TASTING NOTES

“The Indian Wells Merlot offers ripe black fruit aromas and jammy flavors typical of Wahluke Slope reds. This is a full bodied style of warm climate Merlot with a round, soft finish. We added Wahluke Slope Syrah to enhance the mouthfeel and jammy fruit character.”



Bob Bertheau, Winemaker

### VINTAGE

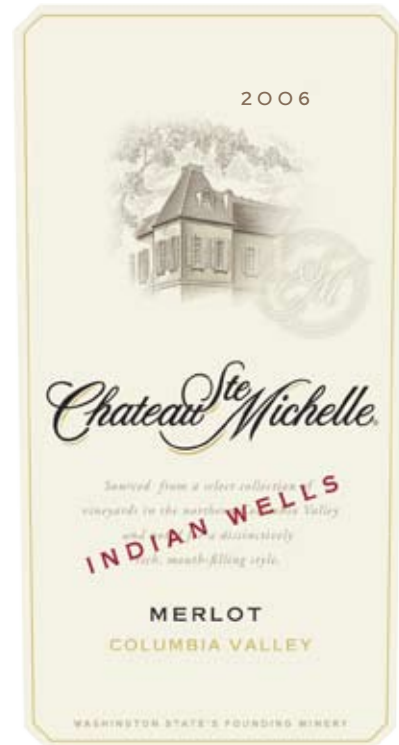
- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry, warm days and cool nights.
- A cool spell in mid-September allowed more hang time for enhanced flavor development.

### VINEYARDS

- This Merlot is sourced predominately from vineyards throughout 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.
- 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 daily to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged in American and French oak for 16 months.
- Frequent aerative racking took place during barrel aging to soften tannins and enhance mouthfeel.



### TECHNICAL DATA

Alcohol	14.5%
Total Acidity	0.55g/100 ml
pH	3.71
Blend	81% Merlot, 19% Syrah
Cases Produced	14,000

### FOOD PAIRINGS

Foods	arroz con pollo, hearty pastas, flank steak salad
Herbs	Basil, oregano

