

Chateau Ste Michelle®

2007 MUSCAT CANELLI COLUMBIA VALLEY

TASTING NOTES

“A FAN FAVORITE IN OUR WINERY’S RETAIL SHOP, THIS WINE MAKES A REFRESHING APERITIF. THE CHATEAU STE. MICHELLE MUSCAT CANELLI IS ALWAYS VERY AROMATIC AND FLORAL WITH INVITING AROMAS OF RIPE PEAR AND GINGER SPICE. ITS SWEET AND FRUITY FLAVORS ARE BALANCED BY ITS LIGHT, REFRESHING AND ELEGANT QUALITY. THIS IS WHAT I CALL MY “MOTHER’S DAY BRUNCH” WINE. THE MUSCAT’S CRISP STYLE ALSO MAKES IT A GREAT PAIRING WITH ASIAN FOODS.”

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike lead to smaller canopy which allowed more light penetration and contributed to overall good flavor development in the fruit. The hot temperatures also resulted in smaller berries with concentrated flavors.
- Weather conditions during the summer and throughout harvest were ideal with mild to average temperatures.

VINEYARDS

- Sourced from more than 20-year-old Muscat Canelli vines at our Cold Creek Vineyard.
- The region’s warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region’s ability to ripen fruit.

WINEMAKING

- The juice was fermented for five weeks in stainless steel.
- Cool fermentation temperatures were carefully monitored to preserve Muscat Canelli’s crisp fruit characteristics.



TECHNICAL DATA

TOTAL ACIDITY 0.88/100ml

PH 2.97

ALCOHOL 10%

RESIDUAL SUGAR 9.3/100ml

BLEND 100% Muscat Canelli

FOOD PAIRING

FOODS Asian foods, light desserts and fresh fruit

HERBS mustard, paprika, rosemary, thyme

SPICE allspice, cloves, ginger, mace, nutmeg

