

# Chateau Ste Michelle®

## COLUMBIA VALLEY 2007 VIOGNIER

### TASTING NOTES

“We love to make these small blends and alternative varietal club wines like this Viognier because we get to experiment and try to make a more interesting wine. Last year we completely barrel fermented our Viognier. This year with the 2007 vintage, we barrel fermented just 25% of the blend. The resulting style is somewhere in the middle between a barrel fermented and stainless steel fermented wine. This Viognier offers appealing ripe fruit aromas and flavors of ripe melon and fig with a soft, round palate and just the right amount of body. This is great with seafood!”

*Bob Bertheau*

- Bob Bertheau, 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 led 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

- Winemaker Bob Bertheau searched our vineyards in the Columbia Valley until he found his favorite site for Viognier, a grower vineyard outside the Tri-cities of eastern Washington.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense 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

- 75% of the blend was cold-fermented in stainless steel tanks for three weeks.
- The remaining 25% of the blend was barrel fermented for three months in neutral oak for added mouthfeel.



### TECHNICAL DATA

<i>Alcohol</i>	13.0%
<i>Total Acidity</i>	0.60 g/100 ml
<i>pH</i>	3.40
<i>Blend</i>	100% Viognier

