

Chateau Ste Michelle®

COLUMBIA VALLEY 2006 GRENACHE

TASTING NOTES

“Warm climate varieties, like Grenache, have great potential in Washington state. Grenache is often used in blending wines, but we were so impressed by its quality and character that we wanted to showcase the wine on its own. This wine exhibits aromas of lavender on the nose, and delivers concentrated flavors of raspberry puree. Try it with pork tenderloin or a rich salmon dish.”

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

- 75% of the fruit was sourced from the Wahluke Slope, a warm region known for ripe, jammy reds.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- 25% of the fruit was sourced from our Cold Creek vineyard, giving the wine some level of power and breed.
- 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

- Ripe grapes were destemmed, crushed and inoculated with a variety of yeasts for maximum 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 14 months in French and neutral oak.



TECHNICAL DATA

Total Acidity	0.49g/100 ml
pH	3.82
Alcohol	14.9%
Blend	88% Grenache 12% Syrah
Cases Produced	625

FOOD PAIRINGS

Foods	Pork tenderloin, strongly flavored cheeses
Herbs	Rosemary, thyme, basil, oregano

