

# Chateau Ste Michelle®

## 2005 HORSE HEAVEN VINEYARD LATE HARVEST CHENIN BLANC HORSE HEAVEN HILLS

### TASTING NOTES

"This is the first time we have made a Late Harvest Chenin Blanc. We are passionate about dessert wines at Chateau Ste. Michelle and enjoyed experimenting with a Late Harvest wine made from Chenin Blanc grapes. This complex wine exhibits aromas and flavors of honeydew, lime and orange marmalade. The palate is balanced with sweet fruit and natural acidity with a smooth finish."

*Bob Bertheau*

-Bob Bertheau, Winemaker

### VINTAGE

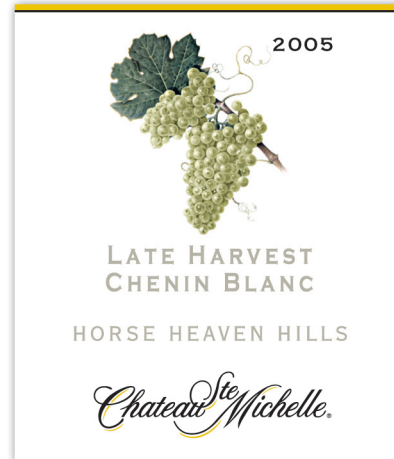
- The 2005 harvest tested our winemaker's patience with a very cool September, but ultimately delivered excellent quality fruit.
- The growing season started cool, followed by 90+ degree days in July and August.
- September brought cool and constant weather, which extended the season, allowing grapes extra time to ripen on the vine and enhance flavor development.

### VINEYARD

- Our Horse Heaven Vineyard is located adjacent to the Columbia River and therefore enjoys early-morning humidity and moderate daytime temperatures in which *Botrytis cinerea* thrives.
- The vineyard's Chenin Blanc vines produced very low yields of 2.5 tons per acre.
- Select Chenin Blanc grapes were left hanging on the vine until early November, to achieve the natural condition of *Botrytis* required for making this exceptional wine. Only clusters containing *Botrytis* were carefully hand-selected.

### WINEMAKING

- Chenin Blanc grapes were carefully harvested beginning on November 9th. Approximately 40% of the grapes were *Botrytis* affected, contributing concentrated sugar while the 60% fresh Chenin Blanc fruit added bright vibrant fruit aromas and flavors.
- Very fruit forward yeasts were carefully monitored to preserve Chenin Blanc's crisp fruit characteristics.
- Cool temperatures of 52° F to 54° F were maintained during the three week fermentation in stainless steel tanks to preserve the fruit's intrinsically vibrant flavor profile.



TECHNICAL DATA	
Total Acidity	0.80g/100 ml
pH	3.10
Alcohol	7.5%
Residual Sugar	16.0
Blend	100% Horse Heaven Vineyard Chenin Blanc
Case production	1,150 cases

