

Chateau Ste Michelle®

2005 SYRAH
COLUMBIA VALLEY

TASTING NOTES

"THE COLUMBIA VALLEY SYRAH IS A SOFT, RIPE SYRAH WITH DARK RIPE BERRY FRUIT AROMAS AND FLAVORS WITH HINTS OF VANILLA, BROWN SUGAR SPICE AND TOAST. THIS IS A CONCENTRATED WASHINGTON SYRAH MADE IN AN ENJOYABLE, "LET'S HAVE ANOTHER GLASS" STYLE."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- The 2005 harvest tested our winemaker's patience, 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.

VINEYARDS

- Fruit for this Syrah was sourced from Columbia Valley and Yakima Valley vineyards.
- Syrah is well suited to the region's long, warm growing season, resulting in ideal ripeness and complexity.
- The Columbia Valley lies in the rain shadow of the Cascade Mountains and receives just 6-8 inches of rainfall annually.
- Sandy soils with low fertility and low water-holding capacity allow precise control of vine growth for even ripening and concentrated flavors.

WINEMAKING

- Ripe grapes were picked during the warmth of the day to start fermentation quickly, then crushed, destemmed and fermented for 7-8 days.
- A combination of maceration techniques were used to bring out Syrah's lush, concentrated character and minimize harsh tannins.
- Approximately 80% of the wine made using pumpover technique, where the juice was pumped over the cap twice daily to extract color, aromas and flavors.
- The remaining 20% of the wine was made by either gently punching down the cap for more rounded tannin extraction or fermented in a rotating tank to produce a more fruit-forward character in the wine.
- Aged for 18 months in American (65%) and French (35%) oak barrels, 30% new.



TECHNICAL DATA

TOTAL ACIDITY 0.59g/100ml

PH 3.77

ALCOHOL 13.5%

BLEND 97% Syrah,
2% Cabernet Sauvignon,
1% Merlot

FOOD PAIRING

FOODS beef, grilled salmon,
strongly flavored cheeses

HERBS basil, oregano, rosemary, thyme

