

Chateau Ste Michelle®

2005 INDIAN WELLS MERLOT COLUMBIA VALLEY

TASTING NOTES

“The Indian Wells Merlot displays ripe black fruit aromas and jammy flavors typical of Wahluke Slope reds. This is a full bodied, fruity style of warm climate Merlot with a round, soft finish. Wahluke Slope Syrah was added to the blend to enhance the mouthfeel and jammy fruit character. Enjoy it with a hearty pasta – this wine will warm your soul and make any food taste better!”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

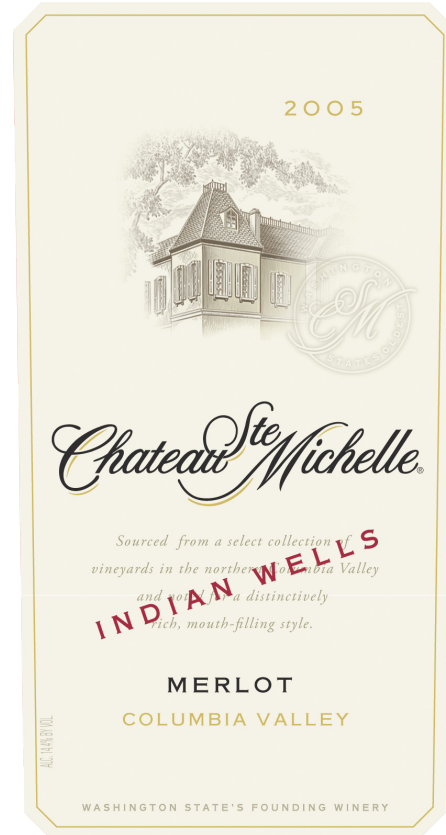
- The 2005 harvest tested our winemaker’s patience, but ultimately delivered excellent quality fruit.
- The growing season started cool, followed by 90+ degree days in July and August.
- September brought cool and constant weather, which extended the season, allowing grapes extra time to ripen on the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

VINEYARDS

- This Merlot is sourced predominately from vineyards throughout the Wahluke Slope in Washington state, including our Indian Wells Vineyard.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- Indian Wells vineyard is a very warm site with a long growing season.
- The site’s loamy, sandy, well-draining soils allow vine growth to be meticulously controlled through drip irrigation and canopy management.
- The region is a consistent producer of high quality, ripe fruit, yielding wine with intense color and flavor.

WINEMAKING

- Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize complexity.
- 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 daily to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged in American and French oak for 16 months.
- Frequent aerative racking took place during barrel aging to soften tannins and enhance mouthfeel.



TECHNICAL DATA

Alcohol	14.4%
Total Acidity	0.56g/100 ml
pH	3.65
Blend	87% Merlot, 13% Syrah
Cases Produced	14,000

FOOD PAIRINGS

Foods	arroz con pollo, hearty pastas, flank steak salad
Herbs	Basil, oregano

