

Chateau Ste Michelle®

COLUMBIA VALLEY
2005 BOREAL

TASTING NOTES

“Traditionally, Northern Rhone-style Syrahs are high toned, muscular wines with seamless tannins- This wine is no exception. Co-fermenting Syrah with a hint of Viognier lends a spicy, almost floral note to the rich chocolate overlay. This wine finishes with a silky texture, brisk tannins and wonderful complexity.”

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

- Half 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 and to the north by the Saddle Mountains.
- Fruit was also sourced from our Columbia Valley and Yakima Valley vineyards that tend to provide Syrahs of higher toned fruit and more definition of tannins, a great complement and counterpoint to the Wahluke Slope 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 20 months in French and American oak.



TECHNICAL DATA

<i>Alcohol</i>	14.2%
<i>Total Acidity</i>	0.58 g/100 ml
<i>pH</i>	3.71
<i>Blend</i>	98% Syrah, 2% Viognier
<i>Cases Produced</i>	700

FOOD PAIRINGS

<i>Foods</i>	lamb, pork
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