

Chateau Ste Michelle®

COLUMBIA VALLEY 2005 PETIT VERDOT

TASTING NOTES

“There’s nothing petite about this Petit Verdot. The nose is jam-packed with cocoa, spice, tobacco, black cherry and just a hint of lilac. The palate is huge and chewy, with mouth coating tannins reminiscent of dark chocolate. This variety can add a lot of bass notes and structure to a Meritage blend, but I think it is fascinating to see its power and richness all on its own as well. ”

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

- 100% of the fruit was sourced from the Wahluke Slope AVA, a warm region known for ripe, jammy reds and wines of structure and power.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River. The region’s warm days cause the grapes to assert sweet citrus and tropical characteristics, while the cool nights promote good structure, balance and flavor intensity.

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>	14.1%
<i>Total Acidity</i>	0.63 g/100 ml
<i>pH</i>	3.70
<i>Blend</i>	90% Petit Verdot, 10% Merlot
<i>Cases Produced</i>	400

FOOD PAIRINGS

<i>Foods</i>	beef, grilled salmon, strongly flavored cheeses
<i>Herbs</i>	basil, oregano, rosemary, thyme

