

# Chateau Ste Michelle®

COLUMBIA VALLEY  
2005 TEMPESTADE

## WINEMAKER NOTES

It is becoming commonplace for houses in Portugal to make table wines out of what have traditionally been made into Ports and fortified Port-style wines. These varieties tend to be big and brawny with massive color and extraction – wines that can be cellared for long periods of time. We happen to have a small amount of some Portuguese varieties planted at our iconic Cold Creek Vineyard. These varieties include Touriga Nacional, Souzao, Tinta Cao and Tinta Madera. The resulting blend is fruit driven and powerful to say the least! A glass of this and your teeth will be purple – guaranteed! Try laying a few bottles down for a decade or two and let's get back together in 20 years and see what we have...

## TASTING NOTES

“This is the first Tempestade red wine from Chateau Ste. Michelle. Sourced from Portuguese varietals on our Cold Creek vineyard, the wine delivers powerful flavors of boysenberry jam, cedar, tobacco and a full, rich, layered finish. This wine is begging for a thick marinated rib eye or venison – if you are a vegetarian... look elsewhere, I've got other wines for tofu and this isn't it!”

*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

- Planted in the early 1970s, Cold Creek Vineyard is one of Washington's oldest and most acclaimed vineyards.
- The vineyard is located 38 miles east of Yakima, Washington, south of the Columbia River and Wahluke Slope.
- Cold Creek Vineyard enjoys one of the longest and warmest growing seasons in the Columbia Valley.
- The site's silty loam soil and the area's low annual rainfall force the vines to struggle, producing fruit with intense, concentrated flavors and aromas.

## 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 barrels.



## TECHNICAL DATA

Alcohol	13.8%
Total Acidity	0.63 g/100 ml
pH	3.65
Blend	81% Souzau, 19% Touriga
Cases Produced	350

## FOOD PAIRINGS

Foods	smoked game, flavorful cheeses, dried fruits
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