

Chateau Ste Michelle®

COLUMBIA VALLEY 2005 MALBEC

TASTING NOTES

“While Malbec is known as a classic Bordeaux blending varietal, we chose to showcase it in this special bottling. Sweet vanilla, spice and cream grace the nose, while red fruit flavors give way to a caramel and blueberry finish. You can see what it might add to a Meritage blend, but is certainly interesting to see it on its own as well. A nice pork tenderloin would be a great complement for this one.”

Bob Bertheau

- Bob Bertheau, Winemaker

VINTAGE

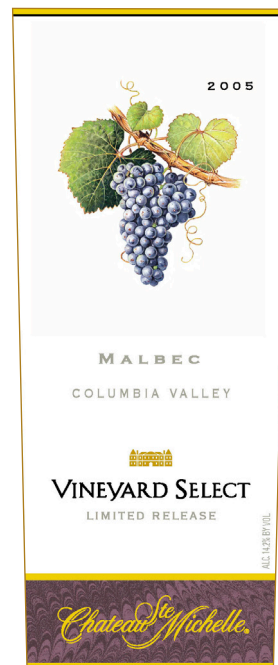
- The 2005 harvest tested our winemaker's patience, but ultimately delivered excellent quality fruit.
- The growing season started cool, followed by 90+ degree days in July and August.
- September brought cool and constant weather, which extended the season, allowing grapes extra time to ripen on the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

VINEYARDS

- 67% of the fruit was sourced from the Wahluke Slope, a warm region known for ripe, jammy reds. This gives the wine the backbone and fruit driven qualities.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- 33% of the fruit was sourced from our Canoe Ridge Estate vineyard in the Horse Heaven AVA. This fruit gives the wine a white pepper spice and leather note that adds to the complexity of a single varietal blend.
- This vineyard is characterized by gentle south facing slopes, sandy loam soil and a long growing season.

WINEMAKING

- Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize 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>	0.61 g/100 ml
<i>pH</i>	3.68
<i>Blend</i>	87% Malbec, 13% Merlot
<i>Cases Produced</i>	675

FOOD PAIRINGS

<i>Foods</i>	pork tenderloin, meat loaf, grilled skirt steak
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