

Chateau Ste Michelle®

COLUMBIA VALLEY
2006 MOURVÈDRE

TASTING NOTES

“Rhône grape varieties flourish beautifully in the terroir of the Columbia Valley. While Mourvèdre is traditionally blended with other Rhône-origin varietals such as Syrah, it’s the shining star of this wine and fascinating to see on its own. What I love about Mourvèdre is its underlying meat and earthiness that is beautifully complex all on its own, with an interesting juxtaposition of very soft tannins. 10% Syrah was added to give the wine a touch more red fruit jam. Unbeatable with grilled pork tenderloin.”

Bob Bertheau

- Bob Bertheau, Winemaker

VINTAGE

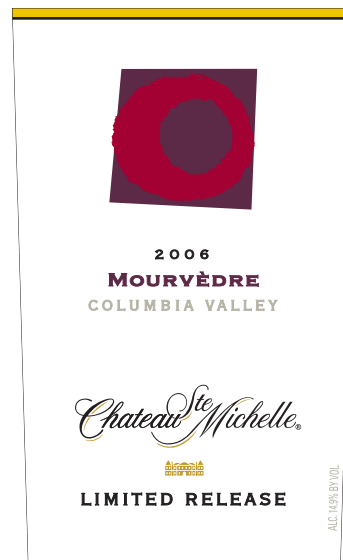
- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry weather, warm days and cool nights.
- Harvest began early, with some white grapes being picked in late August.
- A cool spell in mid-September slowed things down and allowed more hang time for enhanced flavor development.

VINEYARDS

- 63% of the fruit was sourced from the Yakima Valley.
- The sunny slopes of the Yakima Valley are recognized for producing intensely flavored wines.
- 37% of the fruit was sourced from the Wahluke Slope.
- 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 18 months in French oak, 30% new.



TECHNICAL DATA

Alcohol	15.1%
Total Acidity	0.56g/100ml
pH	3.89
Blend	90% Mourvedre, 10% Syrah
Cases Produced	600

FOOD PAIRINGS

Foods Pork tenderloin, ribs, turkey

