

Chateau Ste Michelle®

2008 PINOT GRIS COLUMBIA VALLEY

TASTING NOTES

"OUR PINOT GRIS STYLE FALLS BETWEEN THE LIGHTER ITALIAN PINOT GRIGIO AND THE RICHER, ROUNDER PINOT GRIS FROM ALSACE. THE CHATEAU STE. MICHELLE PINOT GRIS OFFERS FRESH AROMAS OF MELON, APPLE AND A HINT OF SPICE WITH A CRISP FINISH. A TOUCH OF VIOGNIER CONTRIBUTES TEXTURE AND AN ATTRACTIVE FLORAL CHARACTER. THIS WINE IS A PERFECT MATCH WITH SCALLOPS OR HALIBUT."

Bob Bertheau
BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- A "perfect" ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state's Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Hot weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

VINEYARDS

- Cooler sites of the Columbia Valley, including the Yakima Valley, produce the grapes for our Pinot Gris.
- The region's sunny days and cool nights allow for gradual flavor development of the fruit.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Well-drained soils at these sites enhance fruit character.

WINEMAKING

- Pinot Gris grapes were picked under cool nighttime skies to preserve the variety's bright, juicy style.
- A cool three-week fermentation in stainless steel tanks enhanced the floral and citrus characters.
- After fermentation, the wine was quickly prepared for bottling to preserve the freshness of this delicate varietal.



TECHNICAL DATA

TOTAL ACIDITY 0.60g/100ml

PH 3.35

ALCOHOL 13.5%

BLEND 93% Pinot Gris
7% Viognier

FOOD PAIRING

FOODS shellfish, cream-based dishes,
cheese & fruit

HERBS tarragon, anise

