

Chateau Ste Michelle®

THE ART OF WINE

THE ELEVENTH VINTAGE OF CHATEAU STE. MICHELLE'S ARTIST SERIES MERITAGE CELEBRATES THE INSPIRED COLLABORATION BETWEEN ARTISAN WINEMAKING AND FINE ART. NORTHWEST ARTIST, WILL ROBINSON, BRINGS GRACE AND DELICACY TO MASSIVE CHUNKS OF STONE. CONTRASTING CARVED AND POLISHED SURFACES WITH ROUGH HEWN ROCK, THE EXTREME TACTILITY AND DYNAMIC THREEDIMENSIONALITY OF ROBINSON'S WORK ELICITS VIEWERS' EMOTIVE RESPONSE TO THESE ABSTRACT SCULPTURES IN BASALT AND GRANITE. TO LEARN MORE ABOUT THE ARTIST, VISIT FOSTERWHITE.COM.

TASTING NOTES

"THE 2003 ARTIST SERIES MERITAGE IS A BLEND OF CABERNET, MERLOT, MALBEC AND PETIT VERDOT FROM THE COLUMBIA VALLEY. EACH VARIETY CONTRIBUTES A SPECIAL ATTRIBUTE TO THE WINE, RESULTING IN A COMPLEX WINE WITH SWEET AROMAS OF CINNAMON AND CARAMEL, WITH REFINED TANNINS AND RICH CONCENTRATED FLAVORS OF CHERRY AND BOYSENBERRY."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- Dry, warm weather throughout the growing season in 2003 created excellent ripening conditions.
- Modest precipitation in August and September cooled the vineyards, slowed down ripening and allowed grapes to benefit from extra hang time.
- At harvest, fruit reached full maturity, with intense flavors, good sugar development and high natural acidity.

VINEYARDS

- Cabernet from our vineyard at Canoe Ridge Estate (28%) contributed cherry fruit notes and subtle tannins.
- Cold Creek Vineyard Cabernet (25%) provided backbone and flesh.
- Cabernet from Mrachek Vineyard (10%) on the Wahluke Slope contributed power and muscle to the blend.
- Malbec (12%) from Canoe Ridge Estate added great power and a fruit-forward character.
- Merlot from our Indian Wells Vineyard (15%) on the Wahluke Slope offered boysenberry jam and softness.
- Cold Creek Vineyard Merlot (5%) provided rich layers.
- A touch of Horse Heaven Vineyard Cabernet (3%) offered a spicier, leaner style of Cab.
- Petit Verdot (2%) from Stonetree Vineyard (Wahluke Slope) added concentrated, color and obvious fruit.

WINEMAKING

- Fermented in small lots for maximum flexibility during blending.
- Twice daily pumpovers for optimal flavor and color extraction.
- Gravity racked to clarify and soften the wine.
- Aged for 22 months in French (64%), American (10%) and Hungarian (21%) oak barrels, 95% new.

2003 MERITAGE

ARTIST SERIES



TECHNICAL DATA

CASES PRODUCED 1,300

TOTAL ACIDITY 0.62g/100ml

PH 3.82

ALCOHOL 13.8%

BLEND 66% Cabernet Sauvignon
20% Merlot
12% Malbec
2% Petit Verdot

HERITAGE OF ACCLAIM

★★★★ *Restaurant Wine*
(2002 vintage)

91 PTS *The Wine Advocate*
(2001 vintage)

90 PTS *Wine Spectator*
(2000 vintage)



WASHINGTON STATE'S FOUNDING WINERY