

# Chateau Ste Michelle®

## 2004 SYRAH COLUMBIA VALLEY

### TASTING NOTES

"THE 2004 COLUMBIA VALLEY SYRAH PRESENTS FLAVORS OF BRAMBLEBERRY WITH HINTS OF CHERRY AND EXOTIC SPICES. IT SHOWCASES A SOFT AND JAMMY MIDPALATE WITH A SWEET FINISH."

*Bob Bertheau*

BOB BERTHEAU, HEAD WINEMAKER

### VINTAGE

- A hot growing season in 2004 followed by a cool fall created a longer harvest, resulting in wines with ripe, rich flavors.
- Hot, dry weather from bud break to mid-August prompted the earliest harvest start on record, beginning August 16.
- Cool temperatures and intermittent light rain in mid-September slowed ripening and extended hang time.
- Warm temperatures and dry weather resumed in early October through harvest's end with final berries being picked in early November.

### VINEYARDS

- Fruit for this Syrah was sourced from Columbia Valley and Yakima Valley vineyards.
- Syrah is well suited to the region's long, warm growing season, resulting in ideal ripeness and complexity.
- The Columbia Valley lies in the rain shadow of the Cascade Mountains and receives just 6-8 inches of rainfall annually.
- Sandy soils with low fertility and low water-holding capacity allow precise control of vine growth for even ripening and concentrated flavors.

### WINEMAKING

- Ripe grapes were picked during the warmth of the day to start fermentation quickly, then crushed, destemmed and fermented for 7-8 days.
- A combination of maceration techniques were used to bring out Syrah's lush, concentrated character and minimize harsh tannins.
- Approximately 80% of the wine made using pumpover technique, where the juice was pumped over the cap twice daily to extract color, aromas and flavors.
- The remaining 20% of the wine was made by either gently punching down the cap for more rounded tannin extraction or fermented in a rotating tank to produce a more fruit-forward character in the wine.
- Aged for 14 months in French and American oak barrels, 12% new.



### TECHNICAL DATA

TOTAL ACIDITY	0.63g/100ml
PH	3.73
ALCOHOL	13.9%
BLEND	99% Syrah, 1% other
CASES PRODUCED	9,000

### FOOD PAIRING

FOODS	beef, grilled salmon, strongly flavored cheeses
HERBS	basil, oregano, rosemary, thyme

