

Chateau Ste Michelle®

2006 AUSTRAL
COLUMBIA VALLEY

TASTING NOTES

“This Southern Rhone-style blend presents a warm fusion of Syrah, Mourvedre, Grenache and a touch of Cinsault. Dark fruit flavors greet the palate and finishes with hints of black licorice and earthy tannins. Although the fruit is still abundant, the complexity and warm spices are what keep you coming back for another sniff – another sip.”

Joshua Maloney, Red 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

- 80% of the fruit was sourced from the Wahluke Slope, a warm region known for ripe, jammy reds and complex Rhone based varietals.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River and to the north by the Saddle Mountains.
- Of all areas that seem to mimic the climate and soils of the Rhone Valley, our Wahluke Slope does a great job, producing Rhone varietal based wines of strength and complex character.
- 20% of the fruit came from our Columbia Valley Vineyards.

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 in French and American oak for 15 months.



TECHNICAL DATA

<i>Alcohol</i>	14.7%
<i>Total Acidity</i>	0.53g/100ml
<i>pH</i>	3.90
<i>Blend</i>	55% Syrah, 31% Mourvedre, 12% Grenache, 2% Cinsault
<i>Cases Produced</i>	875

FOOD PAIRINGS

Foods beef stew, lamb, pot roast

