

Chateau Ste Michelle®

2008 SAUVIGNON BLANC COLUMBIA VALLEY

TASTING NOTES

"THE MOSTLY STAINLESS STEEL FERMENTATION MAKES THIS A CRISP, REFRESHING STYLE OF SAUVIGNON BLANC. THE WINE OFFERS FRESH AROMAS OF HERBS AND LAVENDER WITH A BEAUTIFUL FLORAL NOTE. LIMITED BARREL AGING GIVES THE WINE A RICH CHARACTER ON THE PALATE THAT WOULD PAIR WELL WITH DISHES WITH CREAM SAUCE."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

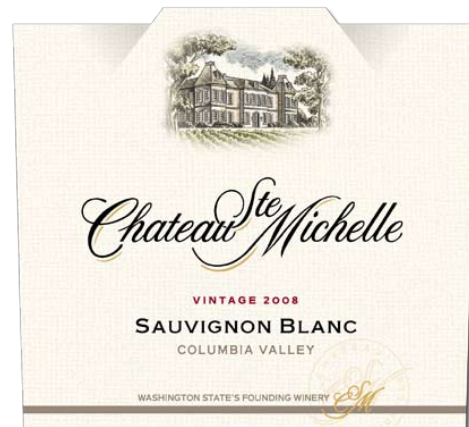
- A "perfect" ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state's Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Hot weather in August provided ideal ripening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

VINEYARDS

- Sourced from predominately our Horse Heaven Vineyard, as well as vineyards throughout the Columbia Valley.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- Yeasts specifically designated for white Bordeaux varieties were used to initiate the two-week fermentation and release varietal aromas.
- 80% stainless steel fermented to preserve Sauvignon Blanc's delicate fruit character.
- 17% barrel fermentation for two months in older French oak for added complexity.



TECHNICAL DATA

TOTAL ACIDITY 0.64g/100ml

PH 3.13

ALCOHOL 13%

BLEND 100% Sauvignon Blanc

FOOD PAIRING

FOODS chicken, clams, halibut, oysters

HERBS basil, garlic, oregano, rosemary

