

# Chateau Ste Michelle®

## 2008 GEWÜRZTRAMINER COLUMBIA VALLEY

### TASTING NOTES

"A FAN FAVORITE, THIS GEWÜRZTRAMINER POPS OUT OF THE GLASS WITH EXUBERANT FRUIT AND CLOVE SPICE. THE 2007 BOTTLING IS LUSH WITH A LOT OF CHARACTER, YET STILL MAINTAINS THE GRAPE'S NATURAL CRISP CHARACTER. THIS IS AN EASY WINE TO ENJOY. TRY IT WITH THAI FOOD OR ANY CUISINE WITH A LITTLE "BITE" TO IT."

*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

- Selected cool sites in the Columbia Valley yield bright, aromatic Gewürztraminer fruit. Most of the fruit is from the cooler Yakima Valley, where the extra hang time allows the spiciness of the variety to fully develop.
- 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.

### WINEMAKING

- Fermentation took place in stainless steel tanks for two weeks.
- Cool temperatures were maintained throughout the winemaking process to preserve the wine's fresh, fruity and spicy aromas.



### TECHNICAL DATA

TOTAL ACIDITY	0.66g/100ml
PH	3.12
RESIDUAL SUGAR	1.75g/100ml
ALCOHOL	12.0%
BLEND	84% Gewurztraminer, 16% Muscat Canelli

### FOOD PAIRING

FOODS crab, Asian dishes, chicken

