

# Chateau Ste Michelle®

## HORSE HEAVEN VINEYARD 2008 SAUVIGNON BLANC

### TASTING NOTES

“This Sauvignon Blanc from our Horse Heaven Vineyard delivers aromas of citrus and green apple with lively herb spice notes. We used partial stainless steel fermentation to preserve the Sauvignon Blanc’s vibrant varietal character and fresh, crisp quality. For me, this wine represents the classic Washington style of Sauvignon Blanc with a crisp citrus character and a soft mouthfeel.”

*Bob Bertheau*  
Bob Bertheau, 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.
- Warm 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

- Horse Heaven Vineyard is located in the Horse Heaven Hills AVA and adjacent to the Columbia River in Paterson, Washington.
- Planted in the 1970s, this is a moderately warm site, tempered by the Columbia River.
- This vineyard is characterized by gentle south facing slopes, sandy loam soil and a long growing season.
- Horse Heaven Vineyard produces fruit of consistent quality and intense varietal character vintage after vintage.

### WINEMAKING

- Yeasts specifically designated for white Bordeaux varieties were used to initiate the three-week fermentation and release varietal aromas.
- 79% stainless steel fermented to preserve Sauvignon Blanc’s fresh, vibrant fruit character.
- 21% barrel fermented for slight spice and texture in older French oak.
- *Sur lie* aged for one month for enhanced complexity and structure.



### TECHNICAL DATA

Alcohol	13.0%
Total Acidity	0.68g/100 ml
pH	3.11
Blend	100% Sauvignon Blanc

### FOOD PAIRINGS

<i>Foods:</i>	mussels, halibut, chicken, goat cheese
<i>Herbs:</i>	cilantro, oregano, rosemary, thyme
<i>Spices:</i>	cumin, curry, ginger

