

Chateau Ste Michelle®

2007 INDIAN WELLS CABERNET SAUVIGNON COLUMBIA VALLEY

TASTING NOTES

“The Indian Wells Cabernet is our warm climate ripe, jammy *New World* style of Cabernet Sauvignon. The wine really typifies the Wahluke Slope region with up front, dark fruit aromas and flavors with hints of vanilla. Vineyards in the area are more than a decade old now and showing character and complexity.”



Bob Bertheau, Winemaker

VINTAGE

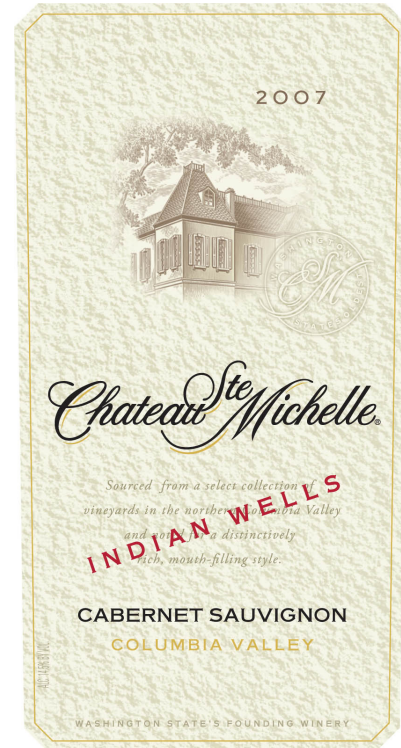
- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike lead to smaller canopy which allowed more light penetration and contributed to overall good flavor development in the fruit. The hot temperatures also resulted in smaller berries with concentrated flavors.
- Weather conditions during the summer and throughout harvest were ideal with mild to average temperatures.

VINEYARDS

- This Cabernet is sourced from vineyards predominately from the Wahluke Slope in Washington state, including our Indian Wells Vineyard.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- Indian Wells vineyard is a very warm site with a long growing season.
- The region is a consistent producer of high quality, ripe fruit, yielding wine with intense color and flavor.

WINEMAKING

- Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize 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 for 18-20 months in predominately new American and French oak to enhance the sweet mid-palate of the Wahluke Slope fruit.
- Syrah from the Wahluke Slope contributed an enhanced jammy fruit character to the wine.



TECHNICAL DATA

Alcohol	14.5%
Total Acidity	0.57g/100 ml
pH	3.84
Blend	81% Cabernet Sauvignon 18% Syrah 1% Malbec
Cases Produced	42,000

FOOD PAIRINGS

Foods	stuffed peppers, blue cheese, duck, beef, veal, lamb, dark chocolate
Herbs	mustard, paprika, rosemary, thyme
Spices	allspice, cloves, ginger, mace, nutmeg

