

Chateau Ste Michelle

COLUMBIA VALLEY 2006 TEMPESTADE

IT IS BECOMING COMMONPLACE FOR HOUSES IN PORTUGAL TO MAKE TABLE WINES OUT OF WHAT HAVE TRADITIONALLY BEEN MADE INTO PORTS AND FORTIFIED PORT-STYLE WINES. THESE VARIETIES TEND TO BE BIG AND BRAWNY WITH MASSIVE COLOR AND EXTRACTION – WINES THAT CAN BE CELLARED FOR LONG PERIODS OF TIME. WE HAPPEN TO HAVE A SMALL AMOUNT OF SOME PORTUGUESE VARIETIES PLANTED AT OUR ICONIC COLD CREEK VINEYARD. THESE VARIETIES INCLUDE TOURIGA NATIONAL, SOUZÃO, TINTA MADEIRA AND TINTA CÃO. THE RESULTING BLEND IS FRUIT DRIVEN AND POWERFUL TO SAY THE LEAST! A GLASS OF THIS AND YOUR TEETH WILL BE PURPLE – GUARANTEED!

TASTING NOTES

“This is the second Tempestade Red Wine from Chateau Ste. Michelle. Sourced from Portuguese varietals in our Cold Creek vineyard, this earthy wine delivers pronounced aromas of chocolate, coffee and spice. On the palate, the Tempestade is dense and full, with a rich, layered finish. It is a very bold wine – not for the timid.”



- Bob Bertheau, 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

- Planted in the early 1970s, Cold Creek Vineyard is one of Washington's oldest and most acclaimed vineyards.
- The vineyard is located 38 miles east of Yakima, Washington, south of the Columbia River and Wahluke Slope.
- Cold Creek Vineyard enjoys one of the longest and warmest growing seasons in the Columbia Valley.
- The site's silty loam soil and the area's low annual rainfall force the vines to struggle, producing fruit with intense, concentrated flavors and aromas.

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 for 20 months in French and American oak barrels.



TECHNICAL DATA

Alcohol	14.2%
Total Acidity	0.60g/100ml
pH	3.80
Blend	47% Touriga, 37% Souzao 10% Tinta Madeira 6% Tinta Cão
Cases Produced	350

FOOD PAIRINGS

Foods Smoked game, flavorful cheeses, dried fruits

