

Chateau Ste Michelle

2008 MUSCAT CANELLI COLUMBIA VALLEY

TASTING NOTES

"A FAN FAVORITE IN OUR WINERY'S RETAIL SHOP, THIS WINE MAKES A REFRESHING APERITIF. THE CHATEAU STE. MICHELLE MUSCAT CANELLI IS ALWAYS VERY AROMATIC AND FLORAL WITH INVITING AROMAS OF RIPE PEAR AND GINGER SPICE. ITS SWEET AND FRUITY FLAVORS ARE BALANCED BY ITS LIGHT, REFRESHING AND ELEGANT QUALITY. THIS IS WHAT I CALL MY "MOTHER'S DAY BRUNCH" WINE. THE MUSCAT'S CRISP STYLE ALSO MAKES IT A GREAT PAIRING WITH ASIAN FOODS."

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.
- Warm weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

VINEYARDS

- Sourced from more than 20-year-old Muscat Canelli vines at our Cold Creek Vineyard.
- The region's 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

- The juice was fermented for three weeks in stainless steel.
- Cool fermentation temperatures were carefully monitored to preserve Muscat Canelli's crisp fruit characteristics.

TECHNICAL DATA

TOTAL ACIDITY	0.76g/100ml
PH	3.05
RESIDUAL SUGAR	5.50g/100ml
ALCOHOL	12.0%
BLEND	100% Cold Creek Vineyard Muscat Canelli

FOOD PAIRING

FOODS Asian foods, light desserts and fresh fruit

