

# Chateau Ste Michelle®

## COLUMBIA VALLEY 2006 PETIT VERDOT

### TASTING NOTES

“There’s nothing petite about this Petit Verdot. The nose is jam packed with cocoa, spice, tobacco, black cherry and just a hint of lilac. The palate is huge and chewy, with mouth coating tannins reminiscent of dark chocolate. This variety can add a lot of base notes and structure to a Meritage blend, but I think it is fascinating to see its power and richness all on its own as well.”

*Bob Bertheau*

- Bob Bertheau, Head 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

- 100% of the fruit was sourced from the Wahluke Slope AVA, a warm region known for ripe, jammy reds and wines of structure and power.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River. The region’s warm days cause the grapes to assert sweet citrus and tropical characteristics, while the cool nights promote good structure, balance and flavor intensity.

### 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 oak, 81% new.



### TECHNICAL DATA

<i>Alcohol</i>	14.0%
<i>Total Acidity</i>	0.58 g/100 ml
<i>pH</i>	3.84
<i>Blend</i>	86% Petit Verdot 13% Merlot 1% Cabernet Sauvignon
<i>Cases Produced</i>	350

### FOOD PAIRINGS

<i>Foods</i>	beef, grilled salmon, strongly flavored cheeses
<i>Herbs</i>	basil, oregano, rosemary, thyme

