

Chateau Ste Michelle®

COLUMBIA VALLEY 2006 MALBEC

TASTING NOTES

“While Malbec is known as a classic Bordeaux blending varietal, we chose to showcase it in this special bottling. Sweet vanilla, spice and cream grace the nose, while red fruit flavors give way to a caramel and blueberry finish. You can see what it might add to a Meritage blend, but is certainly interesting to see it on its own as well.”

Bob Bertheau

- Bob Bertheau, Head Winemaker

VINTAGE

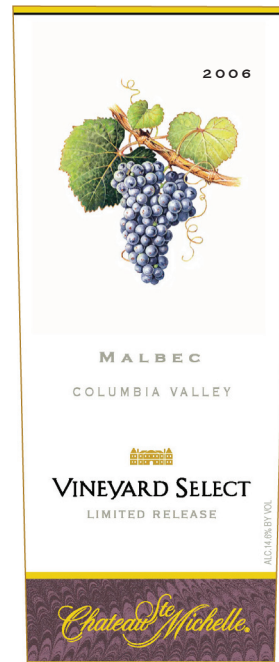
- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry weather, warm days and cool nights.
- Harvest began early, with some white grapes 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, a warm region known for ripe, jammy reds. This gives the wine the backbone and fruit driven qualities.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.

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 15 months in French oak, 53% new.



TECHNICAL DATA

<i>Alcohol</i>	14.6%
<i>Total Acidity</i>	0.51 g/100 ml
<i>pH</i>	3.78
<i>Blend</i>	98% Malbec, 2% Merlot
<i>Cases Produced</i>	675

FOOD PAIRINGS

<i>Foods</i>	pork tenderloin, meat loaf, grilled skirt steak
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