

Chateau Ste Michelle®

2008 CHARDONNAY COLUMBIA VALLEY

TASTING NOTES

"MY GOAL WITH THE COLUMBIA VALLEY CHARDONNAY IS TO MAKE IT A PLEASURABLE, FOOD-FRIENDLY CHARDONNAY. THIS IS A FRESH, SOFT STYLE OF CHARDONNAY WITH BRIGHT SWEET CITRUS FRUIT CHARACTER AND SUBTLE SPICE AND OAK NUANCES. WE BLEND CHARDONNAY GRAPES FROM VINEYARDS ALL OVER WASHINGTON'S COLUMBIA VALLEY TO MAKE THIS A COMPLEX, INTERESTING WINE. THE SUR LIE AGING GIVES IT AN APPEALING SOFTNESS."

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.
- Hot 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

Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.

- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.
- 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 Columbia Valley blend is made from numerous vineyard lots resulting in a complex, layered Chardonnay.
- The mostly Epernay II yeast imparts soft, fruit forward flavors in the finished wine.
- Malolactic fermentation follows yeast fermentation for added richness and complexity.
- 10% tank fermented Chardonnay was added to the blend to make a fresh, friendly style of Chardonnay.
- Sur lie aged for more than six months in a mix of French and American oak barrels (10% new) with regular stirring to soften the wine and integrate fruit and oak flavors.



TECHNICAL DATA

ALCOHOL 13.5%

TOTAL ACIDITY 0.54g/100ml

PH 3.52

FOOD PAIRING

FOODS crab, poultry, salmon, scallops

HERBS ginger, lemon zest, tarragon, thyme

