

Chateau Ste Michelle

YAKIMA VALLEY 2007 CINSAUT

TASTING NOTES

“This wine delivers bright citrus aromas with fresh flavors of strawberry and pomegranate. A soft and round mouth with a clean finish makes this an easy-to-drink, refreshing red wine. Serve it slightly chilled and try it with light fare, such as baked salmon with lemon.”



- Bob Bertheau, Winemaker

VINTAGE

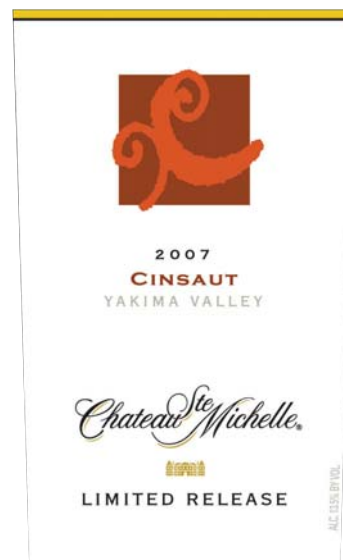
- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike lead to smaller canopy which allowed more light penetration and contributed to overall good flavor development in the fruit. The hot temperatures also resulted in smaller berries with concentrated flavors.
- Weather conditions during the summer and throughout harvest were ideal with mild to average temperatures.

VINEYARDS

- 100% of the fruit was sourced from our Yakima Valley vineyards, in a slightly cooler area which gives the blend the inherent strawberry tones.
- The region’s sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

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 14 months in French and American oak barrels.



TECHNICAL DATA

Total Acidity	0.52g/100 ml
pH	3.79
Alcohol	13.5%
Blend	100% Cinsault
Cases Produced	350

FOOD PAIRINGS

Foods chicken, pork, salmon

