

# Chateau Ste Michelle

2006 SYRAH  
COLUMBIA VALLEY

## TASTING NOTES

"THE COLUMBIA VALLEY SYRAH IS A SOFT, RIPE SYRAH WITH DARK RIPE BERRY FRUIT AROMAS AND FLAVORS WITH HINTS OF VANILLA AND BROWN SUGAR SPICE. THE 2006 SYRAH WAS CO-FERMENTED WITH VIOGNIER FOR AN EVEN BRIGHTER AND SOFTER STYLE OF SYRAH. THIS IS AN ENJOYABLE, EASY-TO-DRINK RED."



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.
- A cool spell in mid-September slowed things down and allowed more hang time for enhanced flavor development.

## VINEYARDS

- Fruit for this Syrah was sourced from Columbia Valley and Yakima Valley vineyards.
- Syrah is well suited to the region's long, warm growing season, resulting in ideal ripeness and complexity.
- The Columbia Valley lies in the rain shadow of the Cascade Mountains and receives just 6-8 inches of rainfall annually.
- Sandy soils with low fertility and low water-holding capacity allow precise control of vine growth for even ripening and concentrated flavors.

## WINEMAKING

- Ripe grapes were picked during the warmth of the day to start fermentation quickly, then crushed, destemmed and fermented for 7-8 days.
- A combination of maceration techniques were used to bring out Syrah's lush, concentrated character and minimize harsh tannins.
- Approximately 80% of the wine made using pumpover technique, where the juice was pumped over the cap twice daily to extract color, aromas and flavors.
- The remaining 20% of the wine was made by either gently punching down the cap for more rounded tannin extraction or fermented in a rotating tank to produce a more fruit-forward character in the wine.
- For the first time, the Columbia Valley Syrah was co-fermented with Viognier to produce a brighter and softer style of Syrah.
- Aged for 18 months in American and French oak barrels.



## TECHNICAL DATA

TOTAL ACIDITY 0.57g/100ml

PH 3.79

ALCOHOL 13.5%

BLEND 96% Syrah  
2% Mourvedre  
2% Viognier

## FOOD PAIRING

FOODS beef, grilled salmon,  
strongly flavored cheeses

HERBS basil, oregano, rosemary, thyme

