

Chateau Ste Michelle

WAHLUKE SLOPE
2007 MALBEC

TASTING NOTES

“While Malbec is known as a classic Bordeaux blending varietal, we chose to showcase it in on its own in this special bottling. Aromas of sweet vanilla and floral notes grace the nose, while bright plum flavors give way to a caramel and blueberry finish.”

Bob Bertheau

- 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 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 and American oak, 53% new.



TECHNICAL DATA

Alcohol	14.5%
Total Acidity	0.55g/100ml
pH	3.9
Blend	100% Malbec
Cases	
Produced	600

FOOD PAIRINGS

Foods pork tenderloin, meat loaf, grilled skirt steak

