

Chateau Ste Michelle®

2007 CABERNET SAUVIGNON COLUMBIA VALLEY

TASTING NOTES

“OUR WINEMAKING GOAL WITH THE COLUMBIA VALLEY CABERNET IS TO HIGHLIGHT CONCENTRATED WASHINGTON RED FRUIT IN AN ACCESSIBLE STYLE. THIS IS OUR INVITING CAB WITH PLENTY OF COMPLEXITY AND STRUCTURE. THE 2007 BOTTLING IS MADE IN A SLIGHTLY RIPER STYLE WITH BEAUTIFUL JAMMY FRUIT. SYRAH (15%) WAS ADDED TO THE BLEND FOR SWEET FRUIT CHARACTER, WHILE A TOUCH OF MALBEC PROVIDED BRIGHT TANNINS. THE 6% MERLOT CONTRIBUTED STRUCTURE. IT’S ALSO VERY VERSATILE WITH FOOD--TRY IT WITH BEEF, PORK OR PASTA.”

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

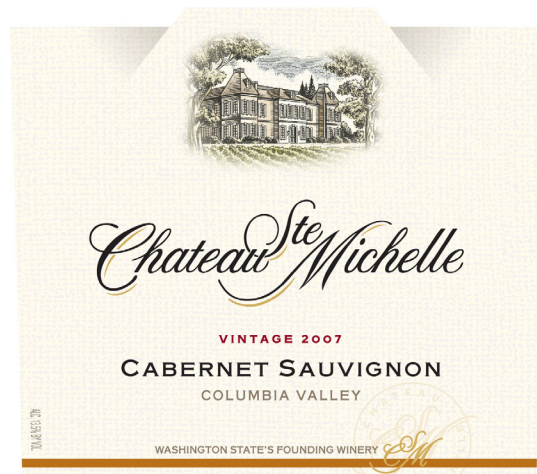
- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike lead to smaller canopy which allowed 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

- Sourced from Columbia Valley vineyards in eastern Washington including our Cold Creek, Canoe Ridge Estate and Indian Wells vineyards.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

WINEMAKING

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.
- Aged 16 months in American and French oak, 32% new.



TECHNICAL DATA

TOTAL ACIDITY	0.57g/100 ml
PH	3.82
BLEND	76% Cabernet Sauvignon, 15% Syrah, 6% Merlot, 3% Malbec
%ALCOHOL	13.5%

FOOD PAIRING

FOODS	bleu cheese, duck, beef, veal, dark chocolate
HERBS	mustard, paprika, rosemary, thyme
SPICE	Allspice, cloves, ginger, mace, nutmeg

