

# Chateau Ste Michelle

2007 SYRAH  
COLUMBIA VALLEY

## TASTING NOTES

"THE COLUMBIA VALLEY SYRAH IS A SOFT, RIPE SYRAH WITH RIPE BERRY FRUIT AROMAS AND FLAVORS WITH HINTS OF VANILLA AND BROWN SUGAR SPICE. THE 2007 SYRAH WAS CO-FERMENTED WITH VIOGNIER FOR AN EVEN MORE ACCESSIBLE AND FRUIT FORWARD STYLE OF SYRAH. THIS IS AN ENJOYABLE, EASY-TO-DRINK RED."

*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 led 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

- 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	95% Syrah 4% Viognier 1% Grenache

## FOOD PAIRING

FOODS	beef, grilled salmon, strongly flavored cheeses
HERBS	basil, oregano, rosemary, thyme

