

# Chateau Ste Michelle

## 2008 INDIAN WELLS CABERNET SAUVIGNON COLUMBIA VALLEY

### TASTING NOTES

“The Indian Wells Cabernet is our warm climate ripe, jammy “New World” style of Cabernet Sauvignon. The wine really typifies the Wahluke Slope region with up front, dark fruit aromas and flavors with hints of vanilla. Vineyards in the area are more than a decade old now and showing character and complexity.”

*Bob Bertheau*

Bob Bertheau, Winemaker

### VINTAGE

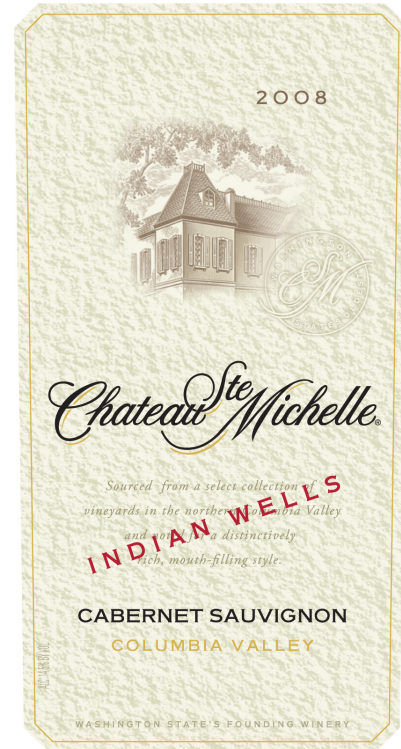
- A “perfect” ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state’s Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Warm weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

### VINEYARDS

- More than half of the fruit was sourced from vineyards in the Wahluke Slope in Washington state, including our Indian Wells Vineyard.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- Indian Wells vineyard is a very warm site with a long growing season.
- The region is a consistent producer of high quality, ripe fruit, yielding wine with intense color and flavor.

### WINEMAKING

- Ripe grapes were destemmed 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 14-16 months in predominately new American and French oak to enhance the sweet mid-palate of the Wahluke Slope fruit.
- Syrah from the Wahluke Slope contributed an enhanced jammy fruit character to the wine.



### TECHNICAL DATA

Alcohol	14.5%
Total Acidity	0.53g/100 ml
pH	3.91
Blend	82% Cabernet Sauvignon 16% Syrah 1% Malbec 1% Merlot
Cases Produced	75,000

### FOOD PAIRINGS

Foods	stuffed peppers, blue cheese, duck, beef, veal, lamb, dark chocolate
Herbs	mustard, paprika, rosemary, thyme
Spices	allspice, cloves, ginger, mace, nutmeg

