

Chateau Ste Michelle

WAHLUKE SLOPE 2007 PETIT VERDOT

TASTING NOTES

“There’s nothing petite about this Petit Verdot. The nose is jam packed with cocoa, spice, tobacco, black cherry and a soft floral note. The palate is huge and chewy, with mouth coating tannins reminiscent of dark chocolate. This variety can add a lot of base notes and structure to a Meritage blend, but I think it is fascinating to see its power and richness all on its own as well.”

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

- 100% of the fruit was sourced from the Wahluke Slope AVA, a warm region known for ripe, jammy reds and wines of structure and power.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River. The region’s warm days cause the grapes to assert sweet citrus and tropical characteristics, while the cool nights promote good structure, balance and flavor intensity.

WINEMAKING

- Ripe grapes were destemmed, crushed and inoculated with a variety of yeasts for maximum 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 20 months in American oak.



TECHNICAL DATA

<i>Alcohol</i>	14.3%
<i>Total Acidity</i>	0.55 g/100 ml
<i>pH</i>	3.93
<i>Blend</i>	96% Petit Verdot 3% Merlot 1% Cabernet Sauvignon
<i>Cases Produced</i>	300

FOOD PAIRINGS

<i>Foods</i>	beef, grilled salmon, strongly flavored cheeses
<i>Herbs</i>	basil, oregano, rosemary, thyme

