

# Chateau Ste Michelle

## COLUMBIA VALLEY 2007 TEMPESTADE

IT IS BECOMING COMMONPLACE FOR HOUSES IN PORTUGAL TO MAKE TABLE WINES OUT OF WHAT HAVE TRADITIONALLY BEEN MADE INTO PORTS AND FORTIFIED PORT-STYLE WINES. THESE VARIETIES TEND TO BE BIG AND BRAUNY WITH MASSIVE COLOR AND EXTRACTION – WINES THAT CAN BE CELLARED FOR LONG PERIODS OF TIME. WE HAPPEN TO HAVE A SMALL AMOUNT OF SOME PORTUGUESE VARIETIES PLANTED AT OUR ICONIC COLD CREEK VINEYARD. THESE VARIETIES INCLUDE TOURIGA NATIONAL, SOUZÃO, TINTA MADEIRA AND TINTA CÃO.

### TASTING NOTES

“Sourced from Portuguese varietals in our Cold Creek vineyard, this dark, earthy wine delivers pronounced aromas of mocha and dark fruit. On the palate, the Tempestade is dense and full with flavors of chocolate, blueberries and cream.”

*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 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

- Planted in the early 1970s, Cold Creek Vineyard is one of Washington's oldest and most acclaimed vineyards.
- The vineyard is located 38 miles east of Yakima, Washington, south of the Columbia River and Wahluke Slope.
- Cold Creek Vineyard enjoys one of the longest and warmest growing seasons in the Columbia Valley.
- The site's silty loam soil and the area's low annual rainfall force the vines to struggle, producing fruit with intense, concentrated flavors and aromas.

### 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 French and American oak barrels.



### TECHNICAL DATA

Alcohol	14.3%
Total Acidity	0.55g/100ml
pH	3.83
Blend	76% Touriga National 18% Souzao 4% Tinta Madeira 3% Tinta Cão
Cases Produced	300

### FOOD PAIRINGS

Foods smoked game, flavorful cheeses, dried fruits, dark chocolate

