

Chateau Ste Michelle®

HORSE HEAVEN VINEYARD 2009 SAUVIGNON BLANC

TASTING NOTES

“This Sauvignon Blanc from our Horse Heaven Vineyard delivers aromas of citrus and green apple with lively herb spice notes. We used partial stainless steel fermentation to preserve the Sauvignon Blanc’s vibrant varietal character and fresh, crisp quality. For me, this wine represents the classic Washington style of Sauvignon Blanc with a crisp citrus character and a soft mouthfeel.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

A Tale of Two Vintages

“The 2009 growing season was in a word - perfect. The weather was dry, warm with lots of sunshine. We started the season a week late in blooming, but caught up as the perfect ripening weather lasted through September. The weather was not too hot, which allowed Sauvignon Blanc to retain its natural acidity and grassy character. The "tale of two vintages" has to do with the freeze that many vineyards experienced on the night of October 10th. The good news about this event is that most of our grapes were either already picked or had already reached a good level of maturity. It was at that point where we had to get in the rest of the fruit in short order, which we did. The 2009 whites have lots of fruit forward characters and plenty of natural acid.”

VINEYARDS

- Horse Heaven Vineyard is located in the Horse Heaven Hills AVA and adjacent to the Columbia River in Paterson, Washington.
- Planted in the 1970s, this is a moderately warm site, tempered by the Columbia River.
- This vineyard is characterized by gentle south facing slopes, sandy loam soil and a long growing season.
- Horse Heaven Vineyard produces fruit of consistent quality and intense varietal character vintage after vintage.

WINEMAKING

- Yeasts specifically designated for Sauvignon Blanc were used to initiate the three-week fermentation and release varietal aromas.
- 78% stainless steel fermented to preserve Sauvignon Blanc’s fresh, vibrant fruit character.
- 22% barrel fermented for slight spice and texture in older French oak.
- *Sur lie* aged for one month for enhanced complexity and structure.



TECHNICAL DATA

Alcohol	13.5%
Total Acidity	0.66g/100 ml
pH	3.13
Blend	89% Sauvignon Blanc 11% Semillon

FOOD PAIRINGS

<i>Foods:</i>	mussels, halibut, chicken, goat cheese
<i>Herbs:</i>	cilantro, oregano, rosemary, thyme
<i>Spices:</i>	cumin, curry, ginger

