

# Chateau Ste Michelle®

INDIAN WELLS  
2008 CHARDONNAY

## TASTING NOTES

“The warmth of the Wahluke Slope produces Chardonnay with an appealing tropical fruit character and rich texture. The Indian Wells Chardonnay delivers ripe tropical pineapple flavors and showcases the luscious opulence of Washington fruit. I like this wine with scallops, scampi or pasta with slightly richer sauces.”

*Bob Bertheau*

Bob Bertheau, Winemaker

## VINTAGE

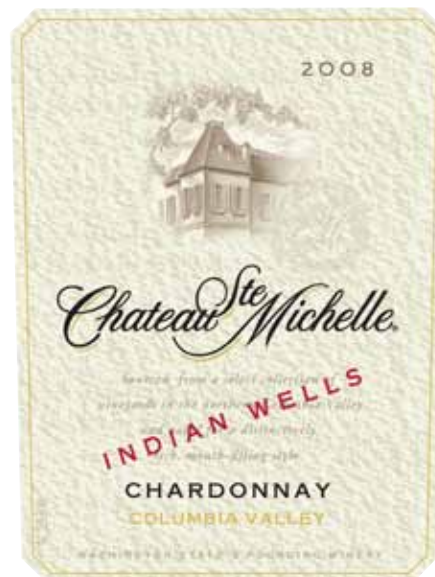
- A “perfect” ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state’s Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal. The hot temperatures also resulted in smaller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

## VINEYARDS

- A majority of this Chardonnay is sourced from vineyards throughout Washington’s Wahluke Slope.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- The Wahluke Slope is a warm region with an intense growing season.
- 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 lightly pressed and inoculated with Epernay II yeast for accentuated, fruit-forward flavors.
- Fermented in American and French oak barrels, 32 % new.
- 100% *sur lie* aged for seven months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Malolactic fermentation also took place to add softness, balance and depth



## TECHNICAL DATA

Alcohol	13.5%
Total Acidity	0.50g/100 ml
pH	3.59
Blend	100% Chardonnay

## FOOD PAIRINGS

<i>Foods</i>	salmon, fresh crab, pork, poultry
<i>Herbs</i>	lemon zest, tarragon, thyme

