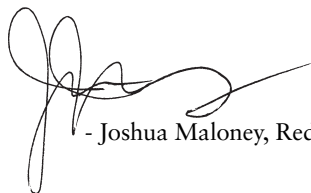


# Chateau Ste Michelle

## WAHLUKE SLOPE 2007 BOREAL

### TASTING NOTES

“Traditionally, Northern Rhone-style Syrahs are elegant wines with seamless tannins- This wine is no exception. Blending Syrah with a hint of Viognier lends a spicy note to the soft herb and mocha overlay. This wine finishes with a supple texture, brisk tannins and wonderful complexity. I recommend having this with an herb roasted rack of lamb..”



- Joshua Maloney, Red 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.
- Weather conditions during the summer and throughout harvest were ideal with mild to average temperatures.

### VINEYARDS

- 98% of the fruit was sourced from the Wahluke Slope, a warm region known for ripe, jammy reds and complex Rhone based varietals.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River and to the north by the Saddle Mountains.
- Of all areas that seem to mimic the climate and soils of the Rhone Valley, our Wahluke Slope does a great job, producing Rhone varietal based wines of strength and complex character.

### 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.
- For select lots, a classic Northern Rhone technique referred to as ‘co-fermentation’ was employed, whereby small amount of whole cluster Viognier grapes were added to the Syrah grapes and fermented together.
- Aged in French and American oak for 15 months.



### TECHNICAL DATA

<i>Alcohol</i>	14.4%
<i>Total Acidity</i>	0.55 g/100 ml
<i>pH</i>	3.92
<i>Blend</i>	98% Syrah 2% Viognier
<i>Cases Produced</i>	800

### FOOD PAIRINGS

<i>Foods</i>	herb roasted rack of lamb, filet mignon
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