

Chateau Ste Michelle®

HORSE HEAVEN VINEYARD 2007 CHENIN BLANC

TASTING NOTES

“This wine has been a favorite of our wine club for years, and it is one that I drink at home as well! The Chenin Blanc is from our Horse Heaven Vineyard, which slopes down towards the Columbia River. This block of Chenin is approaching its 30th birthday, having been planted in 1979. Chenin Blanc is truly one of the noble white varieties that can make a wine of quality and style when grown in the right area. Its Old World roots can most readily be traced back to the Loire region of France where it is grown in abundance. Our Washington state version is cold tank fermented to seal in all the fruit-driven characteristics that the variety is known for. It offers aromas of ripe melons (honeydew to be specific!) with just a hint of spice. The palate has refreshing fruit and natural crisp acidity along with an underlying richness that comes from the vine age. Enjoy the wine and pass along the “secret” of Chenin!”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

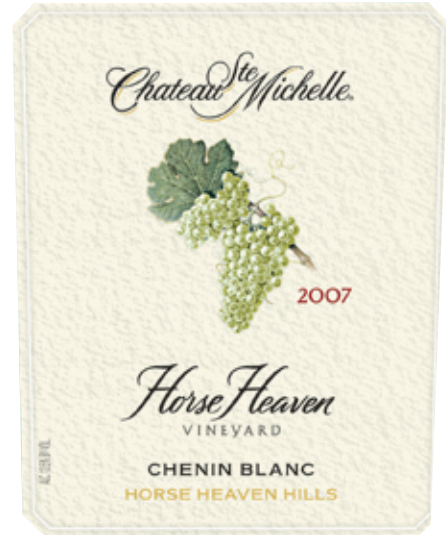
- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike led to smaller canopy which allowed 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

- Horse Heaven Vineyard is located in the Horse Heaven Hills 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.
- The vineyard's Chenin Blanc vines produced very low yields of 2.5 tons per acre.

WINEMAKING

- The juice was fermented for 4 weeks in stainless steel.
- Cool fermentation with very fruit forward yeasts were carefully monitored to preserve Chenin Blanc's crisp fruit characteristics.



TECHNICAL DATA

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| Alcohol | 13% |
| Total Acidity | 0.66g/100 ml |
| pH | 3.17 |
| Case Produced | 650 |

