

Chateau Ste Michelle®

HORSE HEAVEN VINEYARD 2007 SAUVIGNON BLANC

TASTING NOTES

“This Sauvignon Blanc from our Horse Heaven Vineyard delivers aromas of citrus, green apple with a lively herb spice notes. We used partial stainless steel fermentation to preserve the Sauvignon Blanc’s vibrant varietal character and fresh, crisp quality. A touch of Semillon is added to the blend for enhanced texture and weight. 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

- 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 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 white Bordeaux varieties were used to initiate the three-week fermentation and release varietal aromas.
- 85% stainless steel fermented to preserve Sauvignon Blanc’s fresh, vibrant fruit character.
- 15% barrel fermented for slight spice and texture in older French oak.
- *Sur lie* aged for three months for enhanced complexity and structure.



TECHNICAL DATA

<i>Alcohol</i>	13.0%
<i>Total Acidity</i>	0.65g/100 ml
<i>pH</i>	3.21
<i>Blend</i>	94% Sauvignon Blanc 6% Semillon

FOOD PAIRINGS

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

