

Chateau Ste Michelle

MERLOT
COLUMBIA VALLEY
2007

TASTING NOTES

"We craft this wine to be our complex yet approachable Merlot. The wine offers aromas of black cherry, leather and spice with layers of rich dark red fruit and cola flavors. I think of this inviting wine as a great "everyday red."

Bob Bertheau

BOB BERTHEAU, HEAD 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

- ♦ Sourced from Columbia Valley vineyards in eastern Washington, including our Cold Creek and Canoe Ridge Estate vineyards, as well as vineyards on the Wahluke Slope.
- ♦ Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- ♦ Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- ♦ Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

WINEMAKING

- ♦ Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- ♦ Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.
- ♦ Aged 15 months in French and American oak, 31% new.



TECHNICAL DATA

Total acidity	0.55g/100ml
ph	3.74
Alcohol	13.5%
Blend	89% Merlot 8% Syrah 3% Malbec

FOOD PAIRING

Foods	beef, lamb, grilled salmon, hearty pastas
Herbs	basil, oregano
Spice	Allspice, nutmeg, star anise

