

Chateau Ste Michelle®

2007 GEWÜRZTRAMINER COLUMBIA VALLEY

TASTING NOTES

"THE POPULAR CHATEAU STE. MICHELLE GEWÜRZTRAMINER IS A BRIGHT, REFRESHING MEDIUM-DRY WINE WITH INVITING AROMAS OF LYCHEE NUTS, NECTARINE, JASMINE AND CLOVE SPICE. THIS GEWÜRZTRAMINER IS NICELY BALANCED BETWEEN FRUIT AND THE GRAPE'S NATURAL CRISP CHARACTER, WHILE STILL BEING LUSH. TRY THIS COMPLEX WINE WITH THAI FOOD OR ANY CUISINE WITH A LITTLE "BITE" TO IT."

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 for more light penetration and contributed to overall good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors.
- Verasion was over a week earlier than usual, an indication of a smaller crop with intense flavors and good sugar development.
- During fruit set the weather conditions were good and the summer saw mild to average temperatures.
- At the beginning of harvest, temperatures were moderate and October weather was ideal for harvest.

VINEYARDS

- Selected cool sites in the Columbia Valley yield bright, aromatic Gewürztraminer fruit. Most of the fruit is from the cooler Yakima Valley, where the extra hang time allows the spiciness of the variety to fully develop.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6–8 inches of rainfall annually.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

WINEMAKING

- Fermentation took place in stainless steel tanks for three weeks.
- Cool temperatures were maintained throughout the winemaking process to preserve the wine's fresh, fruity and spicy aromas.



TECHNICAL DATA

TOTAL ACIDITY 0.64g/100ml

PH 3.08

RESIDUAL SUGAR 1.90g/100ml

ALCOHOL 12.5%

BLEND 88% Gewürztraminer,
12% Muscat Canelli

FOOD PAIRING

FOODS crab, Asian dishes, chicken

HERBS cilantro, mint

