

Chateau Ste Michelle®

2007 NELLIE'S GARDEN DRY ROSÉ COLUMBIA VALLEY

TASTING NOTES

"THIS IS A SPECIAL COLLABORATION OF THE RED AND WHITE WINEMAKING TEAMS FROM CHATEAU STE. MICHELLE. THE SYRAH GRAPES ARE RECEIVED AND PRESSED AT JUST THE RIGHT COLOR AND FLAVOR AT OUR RED FACILITY IN EASTERN WASHINGTON. THEN MOST OF THE JUICE IS TRANSPORTED TO WOODINVILLE IN WESTERN WASHINGTON WHERE IT IS COLD FERMENTED TO RETAIN ALL THE WONDERFUL FRUIT AND FLORAL AROMAS OF THE SYRAH GRAPE. WHAT A TEAM EFFORT! IT SHOWS BEAUTIFUL FRUIT AROMAS AND FLAVORS OF STRAWBERRY, RASPBERRY AND SUBTLE SPICE NOTES. ENJOY THIS DURING YOUR SUMMER PARTIES AND FALL BARBECUES. FOR A CHANGE OF PACE, TRY THIS WITH SOME HARD CHEESES AND EVEN TURKEY!"

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

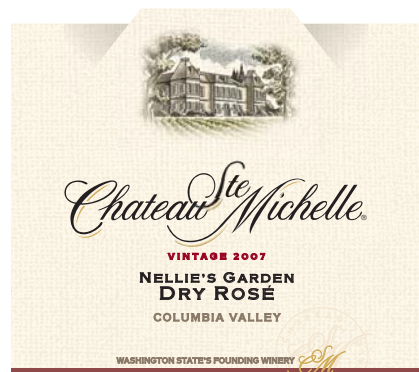
- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike led to smaller canopy which allowed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

- 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.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- Syrah grapes were harvested for a Rosé and picked slightly earlier than other reds for pure, fruit character.
- The fruit was left on the skins for only a matter of hours to allow the grapes to extract just the right amount of cherry/berry color from the skins, leaving delicate, bright fruit flavors and aromas.
- 82% of the juice was fermented in stainless steel tanks, while the remaining 18% was sur lie aged in neutral oak barrels for 2 months to add a rich mouthfeel.



TECHNICAL DATA

TOTAL ACIDITY	0.63g/100ml
PH	3.4
ALCOHOL	13.7%
BLEND	98% Syrah, 2% Grenache

FOOD PAIRING

FOODS smoked salmon, pizza with bacon, paella, pasta salad, potato salad, mild cheeses

