

# Chateau Ste Michelle®

## 2007 PINOT GRIS COLUMBIA VALLEY

### TASTING NOTES

“OUR PINOT GRIS FALLS BETWEEN THE LIGHTER ITALIAN PINOT GRIGIO STYLE AND THE RICHER, ROUNDER PINOT GRIS FROM ALSACE. THE CHATEAU STE. MICHELLE PINOT GRIS OFFERS FRESH AROMAS AND FLAVORS OF PEAR, FIG AND A HINT OF SPICE. A TOUCH OF VIOGNIER CONTRIBUTES TEXTURE AND AN ATTRACTIVE FLORAL CHARACTER. I LIKE THIS WINE WITH SCALLOPS OR HALIBUT.”

*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.
- Weather conditions during the summer and throughout harvest were ideal with mild to average temperatures.

### VINEYARDS

- Cooler sites of the Yakima Valley produce the grapes for our Pinot Gris.
- The region's sunny days and cool nights allow for gradual flavor development of the fruit.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Well-drained soils at these sites enhance fruit character.

### WINEMAKING

- Pinot Gris grapes were picked under cool nighttime skies to preserve the variety's bright, juicy style.
- A long, cool four-week fermentation in stainless steel tanks enhanced the floral and citrus characters.
- Small percentage of the juice (less than 5%) was fermented in old French oak barrels for a slightly softer mouthfeel.
- After fermentation, the wine was quickly prepared for bottling to preserve the freshness of this delicate varietal.



### TECHNICAL DATA

TOTAL ACIDITY 0.57g/100ml

PH 3.38

ALCOHOL 13.5%

BLEND 92% Pinot Gris  
8% Viognier

### FOOD PAIRING

FOODS shellfish, cream-based dishes,  
cheese & fruit

HERBS tarragon, anise

