

Chateau Ste Michelle®

2007 INDIAN WELLS CHARDONNAY COLUMBIA VALLEY

TASTING NOTES

“The warmth of the Wahluke Slope produces Chardonnay with an appealing tropical fruit character and rich texture. The 2007 Indian Wells Chardonnay delivers ripe tropical pineapple flavors and showcases the luscious opulence of Washington fruit. I like this wine with scallops, scampi or pasta with slightly richer sauces.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

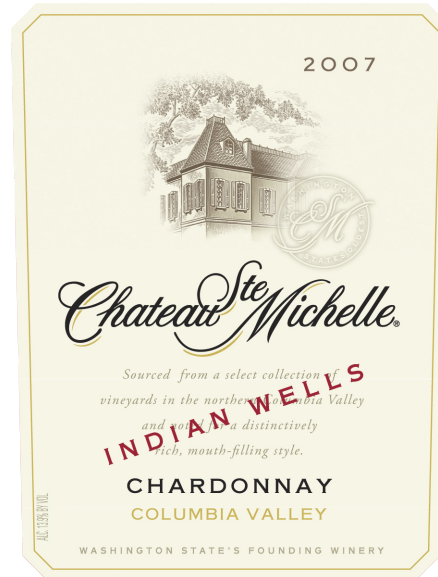
- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike led to smaller canopy, which allowed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

- A majority of this Chardonnay is sourced from vineyards throughout Washington’s Wahluke Slope.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- The Wahluke Slope is a warm region with an intense growing season.
- The region’s warm days cause the grapes to assert sweet citrus and tropical characteristics, while the cool nights promote good structure, balance and flavor intensity.

WINEMAKING

- Winemaker Bob Bertheau’s goal is to craft soft, harmonious, integrated chardonnays, while enhancing the tropical character of Wahluke Slope fruit.
- Ripe grapes were lightly pressed and inoculated with Epernay II yeast for accentuated, fruit-forward flavors.
- Fermented in mostly American oak barrels, 27% new.
- 100% *sur lie* aged for seven months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Malolactic fermentation also took place to add softness, balance and depth.



TECHNICAL DATA

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|----------------|-----------------|
| Alcohol | 13.9% |
| Total Acidity | 0.59g/100 ml |
| pH | 3.54 |
| Blend | 100% Chardonnay |
| Cases Produced | 42,000 |

FOOD PAIRINGS

| | |
|-------|-----------------------------------|
| Foods | salmon, fresh crab, pork, poultry |
| Herbs | lemon zest, tarragon, thyme |

