

Chateau Ste Michelle

2007 INDIAN WELLS MERLOT COLUMBIA VALLEY

TASTING NOTES

“The Indian Wells Merlot offers ripe berry fruit aromas and jammy flavors typical of Wahluke Slope reds. This is a full bodied style of warm climate Merlot with a round, supple finish. We added Wahluke Slope syrah to enhance the mouthfeel and rich fruit character. I call this my pasta wine!”



Bob Bertheau, Winemaker

VINTAGE

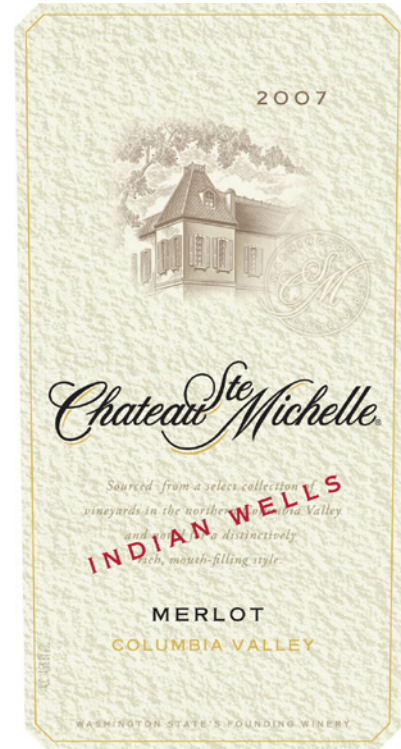
- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike lead to smaller canopy which allowed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

- This Merlot is sourced predominately from vineyards throughout the Wahluke Slope in Washington state, including our Indian Wells Vineyard.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- Indian Wells vineyard is a very warm site with a long growing season.
- The site’s loamy, sandy, well-draining soils allow vine growth to be meticulously controlled through drip irrigation and canopy management.
- The region is a consistent producer of high quality, ripe fruit, yielding wine with intense color and flavor.

WINEMAKING

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment is tasted daily to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged in American and French oak for 16 months.
- Frequent aerative racking took place during barrel aging to soften tannins and enhance mouthfeel.



TECHNICAL DATA

Alcohol	14.5%
Total Acidity	0.56g/100 ml
pH	3.84
Blend	80% Merlot 19% Syrah 1% Malbec

FOOD PAIRINGS

Foods	hearty pastas, arroz con pollo, flank steak salad
Herbs	Basil, oregano

