

# Chateau Ste Michelle®

## 2007 INDIAN WELLS RIESLING COLUMBIA VALLEY

### TASTING NOTES

“This is our ripe, tropical style of Riesling, which comes from warmer sites in Washington’s Columbia Valley. This wine shows Riesling’s ripe and racy side with a great combination of warmer rich tropical fruit-driven aromas with a hint of minerality. The wine is rich and unctuous, while maintaining a fresh, elegant style that is typical of Washington state Riesling.”

*Bob Bertheau*

Bob Bertheau, Winemaker

### VINTAGE

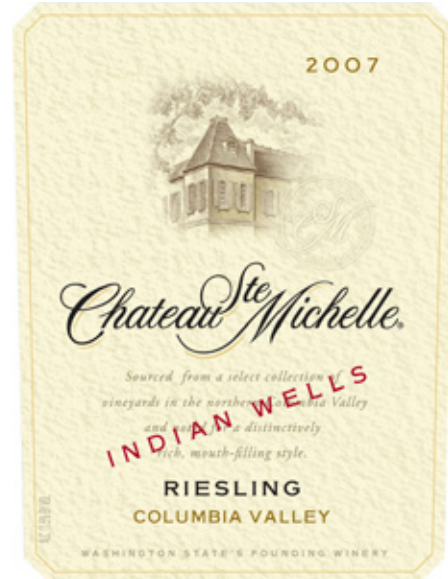
- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike led to smaller canopy which allowed 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.
- Mild temperatures in early September allowed Riesling to hold more natural acidity than in most years.

### 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

- Grapes were harvested in October at the peak of flavor.
- A cool fermentation was used to preserve varietal character.
- This Riesling is made in a richer, fruit-driven style.



### TECHNICAL DATA

Alcohol	11.5%
Total Acidity	0.63g/100 ml
pH	3.06
Blend	100% Riesling
Residual Sugar	3.70g/100 ml

### FOOD PAIRINGS

Foods	crab, fresh fruit, poultry, mild cheeses, Asian dishes
Herbs	dill, parsley, chervil
Spices:	allspice, black pepper, cloves, nutmeg

