

*Chateau Ste Michelle*

**2008 CINSAUT RED WINE**

COLUMBIA VALLEY

LIMITED RELEASE



**TASTING NOTES**

“OUR 2008 CINSAUT DELIVERS FRESH FLAVORS OF STRAWBERRIES AND CHERRIES WITH A LIGHT WHITE PEPPER SPICE. A SOFT AND ROUND MOUTH WITH A CLEAN FINISH MAKES THIS AN EASY-TO-DRINK, REFRESHING RED WINE. SERVE IT SLIGHTLY CHILLED AND TRY IT WITH HERB ROASTED CHICKEN.”

*Bob Bertreau*  
BOB BERTHEAU  
WINEMAKER

**VINTAGE**

- A “perfect” ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Warm weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

**VINEYARDS**

- 70% of the fruit was sourced from our Yakima Valley vineyards, in a slightly cooler area which gives the blend the inherent strawberry tones.
- The region’s sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- 26% of the fruit was sourced from the Horse Heaven Hills AVA. The site’s proximity to the river protects it from temperature extremes, allowing uniform ripening and excellent color development.

**WINEMAKING**

- Ripe grapes were destemmed, crushed and inoculated with a variety of yeasts for maximum complexity.
- Daily 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 every day to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged for 14 months in French and American oak barrels.

**TECHNICAL DATA**

TOTAL ACIDITY	0.42G/100 ML
pH:	3.90
ALCOHOL:	14.2%
BLEND:	96% CINSAUT, 4% SYRAH
CASES PRODUCED:	347
FOOD PAIRINGS:	SALMON, TURKEY, ROSEMARY CHICKEN