

# Chateau Ste Michelle®

## 2007 WINEMAKER'S CABINET RIESLING COLUMBIA VALLEY

### TASTING NOTES

“The inspiration for this wine came from a German Kabinett. Kabinetts are perfect for a summer evening and easy to drink at the low alcohol. I wondered if we could make something like that here in Washington state. It became an obsession of mine and during the 2007 harvest I wanted to find Riesling grapes that had good varietal flavor at lower sugars (which would equate to lower alcohol). We searched and searched and found a vineyard in the cooler Yakima Valley owned by the Olsen family and harvested the grapes earlier at lower sugar (about 20 Brix) to achieve a lower alcohol style wine. Although the inspiration for the wine is a German Kabinett, it is obviously not German so we took a literal translation and came up with our “Cabinet” Riesling. From the winemaker’s secret cabinet we bring you a lower alcohol, light, refreshing, drink that you can have a second glass of on a perfect summer night.”

*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.
- 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 other years in Washington.

### 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.

### WINEMAKING

- Riesling grapes were harvested starting on September 13th at the peak of flavor.
- Fermentation temperatures were maintained at 50-55 degrees F to preserve Riesling’s fresh and fruity character, using an assortment of yeasts for added complexity.
- We bottled the wine with a Stelvin screw cap to preserve the fresh and fruity character of the wine, making it the first Chateau Ste. Michelle wine bottled with a screw cap.



### TECHNICAL DATA

Total Acidity	0.68g/100 ml
pH	3.11
Residual Sugar	4.30g/100 ml
%Alcohol	9.7%
Blend	100% Riesling

