

Chateau Ste Michelle®

COLUMBIA VALLEY 2007 MARIER SAUVIGNON BLANC

TASTING NOTES

“Crafted in an Old World style, this incredibly complex Sauvignon Blanc exudes aromas of sweet hay and grass. On the palate, it delivers crisp new world style gooseberry flavors. This is a very versatile wine that pairs well with many light dishes.”



- 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 for more light penetration and contributed to overall good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors.
- Verasion was over a week earlier than usual, an indication of a smaller crop with intense flavors and good sugar development.
- During fruit set the weather conditions were good and the summer saw mild to average temperatures.
- At the beginning of harvest, temperatures were moderate and October weather was ideal for harvest.

VINEYARDS

- The vineyard is located 38 miles east of Yakima, Washington, south of the Columbia River and Wahluke Slope.
- Cold Creek Vineyard enjoys one of the longest and warmest growing seasons in the Columbia Valley.
- The particular section of Cold Creek Vineyard where the Sauvignon Blanc grew was heavily watered to produce a large canopy, contributing to a more herbaceous wine-style.

WINEMAKING

- Cultured yeast specifically designed to heighten Sauvignon Blanc varietal character was utilized.
- 100% barrel fermented in neutral oak barrels for mouthfeel but no new oak to rob any varietal character.
- *Sur lie* aged for three months for complexity and structure.



TECHNICAL DATA

Alcohol	13.5%
Total Acidity	0.75g/100ml
pH	3.28
Blend	100% Sauvignon Blanc
Cases	
Produced	1,200

FOOD PAIRINGS

Foods	chicken, clams, halibut, oysters
Herbs	basil, garlic, oregano, rosemary

