

# Chateau Ste Michelle

SYRAH  
COLUMBIA VALLEY  
2008

## TASTING NOTES

*"The Columbia Valley Syrah is a soft, ripe Syrah with ripe berry fruit aromas and flavors with hints of vanilla and brown sugar spice. The 2008 Syrah was co-fermented with Viognier for an even more accessible and fruit forward style of Syrah. This is an enjoyable, easy-to-drink red."*

*Bob Bertheau*

BOB BERTHEAU, HEAD WINEMAKER

## VINTAGE

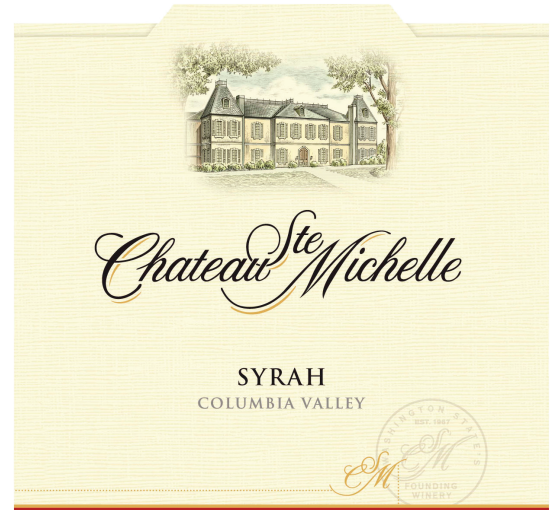
- ♦ A "perfect" ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state's Columbia Valley in 2008.
- ♦ Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- ♦ Warm weather in August provided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

## VINEYARDS

- ♦ 75% of the Syrah fruit was sourced from vineyards on the Wahluke Slope.
- ♦ The Wahluke Slope is an ideal growing region for Rhone varietals and known for producing ripe fruit, yielding wine with intense color and flavor.
- ♦ The balance of the blend was sourced from the Columbia Valley and Horse Heaven Hills AVAs.
- ♦ Syrah is well suited to Eastern Washington's long, warm growing season, resulting in ideal ripeness and complexity.

## WINEMAKING

- ♦ Ripe grapes were picked during the warmth of the day to start fermentation quickly, then crushed, destemmed and fermented for 7-8 days.
- ♦ A combination of maceration techniques were used to bring out Syrah's lush, concentrated character and minimize harsh tannins.
- ♦ Approximately 80% of the wine made using pumpover technique, where the juice was pumped over the cap twice daily to extract color, aromas and flavors.
- ♦ The remaining 20% of the wine was made by either gently punching down the cap for more rounded tannin extraction or fermented in a rotating tank to produce a more fruit-forward character in the wine.
- ♦ For the first time, the Columbia Valley Syrah was co-fermented with Viognier to produce a brighter and softer style of Syrah.
- ♦ Aged for 18 months in American (16%) and French (16%) oak barrels, 32% new.



## TECHNICAL DATA

Total acidity	0.5g/100ml
ph	3.91
Alcohol	13.5%
Blend	95% Syrah 5% Viognier

## FOOD PAIRING

Foods	beef, grilled salmon, strongly flavored cheeses
Herbs	basil, oregano, rosemary, thyme



STE-MICHELLE.COM

