

Chateau Ste Michelle

2009 INDIAN WELLS CABERNET SAUVIGNON COLUMBIA VALLEY

TASTING NOTES

“The Indian Wells Cabernet is our warm climate, ripe, jammy “New World” style of Cabernet Sauvignon. Vineyards in the area are more than a decade old now and showing character and complexity. This lush wine reveals fruit-forward blackberry and cherry flavors and dark fruit aromas.”



Bob Bertheau, Winemaker

VINTAGE

A Tale of Two Vintages

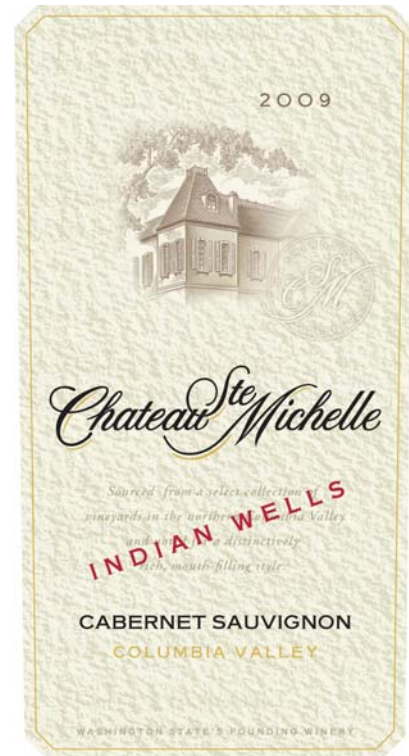
“The 2009 growing season was in a word—perfect. The weather was dry, warm with lots of sunshine. We started the season a week late in blooming, but caught up as the perfect ripening weather lasted through September. The “tale of two vintages” has to do with the freeze that many vineyards experienced on the night of October 10th. The good news about this event is that most of our grapes were either already picked or had already reached a good level of maturity. It was at that point where we had to get in the rest of the fruit in short order, which we did.”

VINEYARDS

- 39% of the fruit was sourced from the Horse Heaven Hills.
- The site typically enjoys an early bud break and a long growing season. The site’s proximity to the river protects it from temperature extremes, allowing uniform ripening and excellent color development.
- 27% of this Cabernet was sourced from vineyards throughout the Wahluke Slope in Washington state, including Indian Wells Vineyard.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River. The region is a consistent producer of high quality, ripe fruit, yielding wine with intense color and flavor.

WINEMAKING

- All the grapes for this blend were sorted using the winery’s new MOG (material other than grape) separator. This sorting process removes undesirable elements from the grapes resulting in richer, softer tannins and an overall better quality of wine.
- Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize 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 14-16 months in predominately new American and French oak to enhance the sweet mid-palate of the fruit.
- We blend Syrah into the blend to accentuate the dark, jammy tones and add a touch of softness to the warmer climate Cabs within Washington state.



TECHNICAL DATA

Alcohol	14.5%
Total Acidity	0.52g/100 ml
pH	3.9
Blend	80% Cabernet 14% Syrah 3% Merlot 2% Malbec 1% Cab Franc
Cases Produced	70,000

FOOD PAIRINGS

Foods	stuffed peppers, blue cheese, duck, beef, veal, lamb, dark chocolate
Herbs	mustard, paprika, rosemary, thyme
Spices	allspice, cloves, ginger, mace, nutmeg

