

Chateau Ste Michelle

2008 MOURVÈDRE

COLUMBIA VALLEY

LIMITED RELEASE



TASTING NOTES

“MOURVÈDRE IS TRADITIONALLY BLENDED WITH RHONE-ORIGIN VARIETALS, BUT IT’S THE SHINING STAR OF THIS WINE WITH JUST A TOUCH OF SYRAH FOR ADDITIONAL LAYERS. THIS IS A ROUND AND ELEGANT WINE THAT EXHIBITS FLAVORS AND AROMAS OF HERBES DE PROVENCE WITH WHITE PEPPER SPICE. THERE IS AN UNDERLYING MEAT AND EARTHINESS THAT IS BEAUTIFULLY COMPLEX ALL ON ITS OWN, WITH AN INTERESTING JUXTAPOSITION OF VERY SOFT TANNINS.”

Bob Bertheau

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 varieties and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

VINEYARDS

- 69% of the fruit was sourced from the Yakima Valley AVA.
- The region’s sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- The remaining fruit came from the Wahluke Slope AVA.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River and to the north by the Saddle Mountains.
- Of all areas that seem to mimic the climate and soils of the Rhone Valley, our Wahluke Slope does a great job, producing Rhone varietal based wines of strength and complex character.

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 18 months in French and American oak.

TECHNICAL DATA

TOTAL ACIDITY	0.54G/100 ML
pH:	3.97
ALCOHOL:	14.9%
BLEND:	93% MOURVEDRE, 7% SYRAH
CASES PRODUCED:	693
FOOD PAIRINGS:	BEEF STEW, HERB CRUSTED LAMB, POT ROAST