

Chateau Ste Michelle®

HORSE HEAVEN VINEYARD 2010 SAUVIGNON BLANC

TASTING NOTES

“This 100% Sauvignon Blanc from our Horse Heaven Vineyard is a restrained, elegant and delicate Sauvignon Blanc as an expression of the cooler vintage. We used partial stainless steel fermentation to preserve the Sauvignon Blanc’s clean, pure, vibrant character and fresh, crisp quality.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

- 2010 was one of the coolest vintages on record and a year that tested our winemaker’s patience.
- The ripening season was marked by a mild spring and cool summer, resulting in harvest starting three weeks later than normal.
- Fortunately, a warmer September and October allowed grapes to ripen to maturity.
- The cooler weather conditions resulted in grapes reaching optimum flavor ripeness to desired sugar levels.
- The cooler vintage allowed Sauvignon Blanc to develop vibrant acidity.

VINEYARDS

- Horse Heaven Vineyard is located in the Horse Heaven Hills AVA and adjacent to the Columbia River in Paterson, Washington.
- Planted in the 1970s, this is a moderately warm site, tempered by the Columbia River.
- This vineyard is characterized by gentle south facing slopes, sandy loam soil and a long growing season.
- Horse Heaven Vineyard produces fruit of consistent quality and intense varietal character vintage after vintage.

WINEMAKING

- Yeasts specifically designated for Sauvignon Blanc were used to initiate the three-week fermentation and release varietal aromas.
- 70% stainless steel fermented to preserve Sauvignon Blanc’s fresh, vibrant fruit character.
- 30% barrel fermented for slight spice and texture in older French oak.
- *Sur lie* aged for one month for enhanced complexity and structure.



TECHNICAL DATA

Alcohol	12.5%
Total Acidity	0.67g/100 ml
pH	3.07
Blend	100% Horse Heaven Vineyard Sauvignon Blanc

FOOD PAIRINGS

<i>Foods:</i>	mussels, halibut, chicken, goat cheese
<i>Herbs:</i>	cilantro, oregano, rosemary, thyme
<i>Spices:</i>	cumin, curry, ginger

