

# Chateau Ste Michelle®

## 2010 SAUVIGNON BLANC COLUMBIA VALLEY

### TASTING NOTES

"THE COOLER VINTAGE LED TO A MORE HERBAL STYLE OF SAUVIGNON BLANC WITH AROMAS OF GRASS, FRESH HERBS AND GRAPEFRUIT WITH A CLEAN, FRESH FINISH. THE MOSTLY STAINLESS STEEL FERMENTATION MAKES THIS A CRISP SAUVIGNON BLANC. THIS WINE WOULD PAIR WELL WITH DISHES WITH CREAM SAUCE."

*Bob Bertheau*

BOB BERTHEAU, HEAD WINEMAKER

### WINEMAKER VINTAGE NOTES

- 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

- Sourced predominately from our Horse Heaven Vineyard, as well as vineyards throughout the Columbia Valley.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

### WINEMAKING

- Yeasts specifically designated for Sauvignon Blanc were used to initiate the three-week fermentation and release varietal aromas.
- Predominately stainless steel fermented to preserve Sauvignon Blanc's delicate fruit character.
- 20% barrel fermentation for two months in older French oak for added complexity.



### TECHNICAL DATA

TOTAL ACIDITY 0.68g/100ml

PH 3.21

ALCOHOL 12.5%

BLEND 100% Sauvignon Blanc

### FOOD PAIRING

FOODS chicken, clams, halibut, oysters

HERBS basil, garlic, oregano, rosemary

