

Chateau Ste Michelle®

2010 GEWÜRZTRAMINER COLUMBIA VALLEY

TASTING NOTES

"A FAN FAVORITE, THIS GEWÜRZTRAMINER IS AN ENJOYABLE WINE WITH EXUBERANT FRUIT AND CLOVE SPICE. THIS IS A LUSH STYLE OF GEWÜRZTRAMINER WITH A LOT OF FLORAL CHARACTER, YET IT STILL MAINTAINS THE GRAPE'S NATURAL CRISP CHARACTER. TRY THIS WITH THAI FOOD OR ANY CUISINE WITH A LITTLE "BITE" TO IT."

Bob Bertheau
BOB BERTHEAU, HEAD 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.

VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.
- 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

- Fermentation took place in stainless steel tanks for three weeks.
- Cool temperatures were maintained throughout the winemaking process to preserve the wine's fresh, fruity and spicy aromas.



TECHNICAL DATA

TOTAL ACIDITY	0.68g/100ml
PH	3.18
ALCOHOL	12%
RESIDUAL SUGAR	2.05 g/100 ml
BLEND	94% Gewürztraminer 4% Muscat Canelli 2% Riesling

FOOD PAIRING

FOODS	crab, Asian dishes, chicken
HERBS	cilantro, mint

