

# Chateau Ste Michelle

## 2009 MUSCAT CANELLI COLUMBIA VALLEY

### TASTING NOTES

"A FAN FAVORITE IN OUR WINERY'S RETAIL SHOP, THIS WINE MAKES A REFRESHING APERITIF. THE CHATEAU STE. MICHELLE MUSCAT CANELLI IS VERY AROMATIC AND FLORAL WITH INVITING AROMAS OF RIPE PEAR AND GINGER SPICE. ITS SWEET AND FRUITY FLAVORS ARE BALANCED BY ITS LIGHT, REFRESHING AND ELEGANT QUALITY. THE MUSCAT'S CRISP STYLE ALSO MAKES IT A GREAT PAIRING WITH ASIAN FOODS."

*Bob Bertheau*

BOB BERTHEAU, HEAD 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. The 2009 whites have lots of fruit forward characters and plenty of natural acid.

### VINEYARDS

- Sourced from more than 20-year-old Muscat Canelli vines at our Cold Creek Vineyard.
- The region's 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

- The juice was fermented for three weeks in stainless steel.
- Cool fermentation temperatures were carefully monitored to preserve Muscat Canelli's crisp fruit characteristics.



### TECHNICAL DATA

TOTAL ACIDITY	0.83g/100ml
PH	2.89
RESIDUAL SUGAR	5.9g/100ml
ALCOHOL	11.0%
BLEND	100% Cold Creek Vineyard Muscat Canelli

### FOOD PAIRING

FOODS Asian foods, light desserts and fresh fruit

