

Chateau Ste Michelle

2008 BOREAL RED WINE

COLUMBIA VALLEY

LIMITED RELEASE



TASTING NOTES

“TRADITIONALLY, NORTHERN RHONE-STYLE SYRAHS ARE ELEGANT WINES WITH SEAMLESS TANNINS- THIS WINE IS NO EXCEPTION. BLENDING SYRAH WITH A HINT OF VIOGNIER LENDS A SPICY NOTE TO THE SOFT HERB AND DARK CHOCOLATE NOSE. THIS WINE SHOWCASES SYRAH’S FEMININE SIDE, FINISHING WITH A SOFT, SUPPLE TEXTURE AND BEAUTIFUL COMPLEXITY.”


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

VINEYARDS

- 80% of the fruit was sourced from the Wahluke Slope, a warm region known for ripe, jammy reds and complex Rhone based varietals.
- 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.
- For select lots, a classic Northern Rhone technique referred to as ‘co-fermentation’ was employed, whereby small amount of whole cluster Viognier grapes were added to the Syrah grapes and fermented together.
- Aged in French and American oak for 15 months.

TECHNICAL DATA

TOTAL ACIDITY	0.50G/100 ML
pH:	3.95
ALCOHOL:	14.3%
BLEND:	93% SYRAH, 7% VIOGNIER
CASES PRODUCED:	847
FOOD PAIRINGS:	HERB ROASTED RACK OF LAMB, FILET MIGNON, DARK CHOCOLATE