

Chateau Ste Michelle

2006 SAUVIGNON BLANC HORSE HEAVEN HILLS

TASTING NOTES

“This pure Sauvignon Blanc from our Horse Heaven Vineyard delivers aromas of white grapefruit, lime and grass. We used partial stainless steel fermentation to preserve the Sauvignon Blanc’s delicate varietal character and fresh, crisp quality. We also made some changes in the vineyard to help achieve more varietal green, grassy character in this Sauv Blanc, including smaller crops loads, larger canopies and picking the fruit slightly earlier during harvest. These vineyard practices have helped us push the Sauvignon Blanc in the direction we want it to go.”

Bob Bertheau

Bob Bertheau, Head Winemaker

VINTAGE

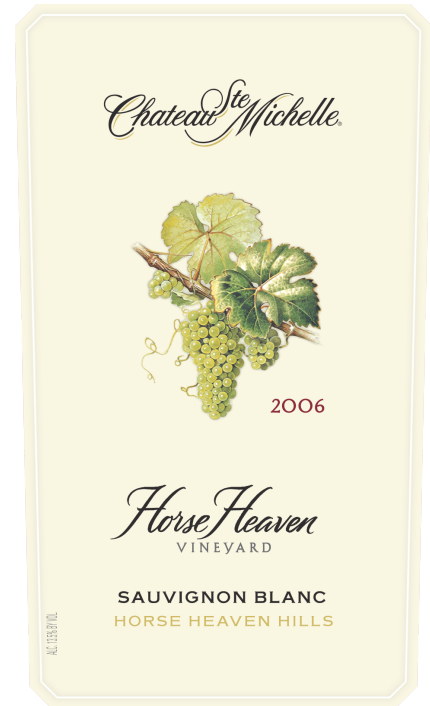
- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry weather, warm days and cool nights.
- Harvest began early, with some white grapes being picked in late August.
- A cool spell in mid-September slowed things down and allowed more hang time for enhanced flavor development.

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 white Bordeaux varieties were used to initiate the three-week fermentation and release varietal aromas.
- 58% barrel fermented for slight spice and texture in older French oak.
- 42% stainless steel fermented to preserve Sauvignon Blanc’s fresh, delicate fruit character.
- Sur lie aged for three months for complexity and structure.



TECHNICAL DATA

<i>Alcohol</i>	13.5%
<i>Total Acidity</i>	0.63g/100ml
<i>pH</i>	3.21
<i>Blend</i>	100% Horse Heaven 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

