

Chateau Ste Michelle®

VINTAGE RESERVE CLUB
CLASSIC NEWSLETTER
SUMMER 2010



vintage reserve club



Red, White and You

Judging by the wines in our summer shipment, a delicious summer is in store for our Vintage Reserve Club members. Our Waussie Riesling is the best dry Riesling I've ever tasted and a perfect summertime accompaniment to appetizers, shrimp dishes and spicy cuisines. The Ethos Syrah is, as usual, fabulous, and will beautifully complement all the grilled and barbecued meats you cook this summer. Per usual, both these wines were produced in limited quantities, and you will likely be the only kids on your block pouring them, unless you live in a special VRC subdivision! Of course, your backyard is not the only place you can enjoy our wines. This summer, we have numerous events at the winery where you can sample our current club and general releases. For details on June events, please see the back page.

Have a great summer, and come see us soon!

Lynetta Showaker, Vintage Reserve Club Lead Concierge





Club Selections

2009 WAUSSIE RIESLING

"With my Australian roots and the best Riesling grapes at my fingertips, I'm able to create an "Aussie-style" Riesling with our amazing Washington fruit. The 2009 "Waussie" is made in the drier style typical of Australian Riesling, with mouthwatering citrus and stone fruit flavors, a refined palate and a long finish. Its crisp acidity and elegant style make it very versatile with food, especially Northwest seafood."

Wendy Stuckey, Winemaker

Analysis At Bottling

Blend	100% Riesling
Alcohol	13%
Total Acidity	0.71g/100 ml
pH	3.02
Residual sugar	0.70g/100 ml

Retail Price \$17.00

Member Re-order Price \$11.90

Club members receive 30% off retail on this club selection through August 10, 2010.

Vintage The 2009 growing season was – in a word – perfect. The weather was dry and warm through September, with plenty of sunshine, but few heat spikes. This allowed our Riesling grapes to retain their natural acidity, with the fruit from our cooler sites exhibiting a distinctive mineral and lime character.

Vineyards Fruit for the 2009 Waussie Riesling came predominately from our Horse Heaven Vineyard in the Horse Heaven Hills AVA. Planted in the 1970s, the site enjoys warm growing season temperatures tempered by the nearby Columbia River. It produces consistently high-quality, intensely flavored Riesling fruit that we pick under cool nighttime skies to preserve the variety's bright, fresh flavors and crisp natural acidity.

Winemaking Fermenting the juice at cool temperatures (between 55 and 60°F.) preserved our Riesling's fresh fruit character, while using an assortment of yeasts enhanced the wine's complexity. We bottled the Waussie Riesling with a Stelvin screwcap to preserve its fresh fruit character for years to come.

tasting notes _____



2007 ETHOS SYRAH

"Ethos Syrah is the ultimate combination of power and softness. Full of depth and complexity, it offers a rich mouthful of dark brambleberry fruit with hints of chocolate and earth. Eastern Washington's soil and climate is perfect for growing amazing Syrah and the Wahluke Slope, which provided half the fruit for this wine, is especially well-suited to Rhône varietals. Enjoy this big boy with a rack of lamb!"

Bob Bertheau, Head Winemaker

Analysis At Bottling

Blend	100% Syrah
Alcohol	14.8%
Total Acidity	0.58g/100 ml
pH	3.88

Retail Price \$40.00

Member Re-order Price \$28.00

Club members receive 30% off retail on this club selection through August 10, 2010.

Vintage The 2007 growing season was similar to 2005's – warm at the beginning and temperate throughout summer and harvest, with excellent ripening conditions. In May, two weeks before bloom, a week of 100-degree temperatures resulted in smaller vine canopies, which allowed more light penetration into the vine and also produced smaller berries, contributing to excellent flavor development in the fruit.

Vineyards 50% of the fruit was sourced from the Wahluke Slope, a warm region known for its ripe, jammy reds. Our northernmost growing area, Wahluke Slope is bordered on the west and south by the Columbia River. It consistently produces high-quality, ripe fruit and red wines of intense color and flavor. The balance of the blend came from our Cold Creek Vineyard (43%) and the Red Mountain AVA (7%).

Winemaking The ripe grapes were de-stemmed, crushed and inoculated with cultured yeasts to initiate fermentation. Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. Each fermenting lot was tasted daily to evaluate tannin development and find the right moment to drain the wine off of its skins. The blend aged 20 months in French and American oak barrels, 72% new, to add depth and complexity.

tasting notes _____



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Notes from the Winemakers

Waussie Redux When I left my native Australia in 2007 to join Chateau Ste. Michelle, one of the draws was the opportunity to make Riesling, an Australian specialty, in another great Riesling growing region. In 2008, I acquired fruit from several cool-climate Yakima Valley vineyards with the goal of making a dry, Aussie-style Riesling. The 2008 Waussie married Washington State fruit with Australian style – thus the name – and succeeded in replicating the bright, crisp flavors and age-worthiness of the Rieslings I’d made in Australia. Our second vintage of Waussie Riesling is made in the same style, primarily from grapes grown on the south-facing slopes of the Horse Heaven Hills AVA. The fruit from this area enjoys a long, slow ripening period, which fosters intense and expressive varietal character. The 2009 Waussie offers trademark Aussie-style riesling flavors of lime and mandarin orange. Its bracing acidity and screwcap closure ensure that, properly stored, it will age beautifully in bottle for the next 8-10 years, retaining its wonderful freshness and vibrancy. I love it with Pacific Northwest seafood!

Wendy Stuckey, White Winemaker

Rockin’ with Ethos Syrah What can you say about 2007? How about “amazing vintage?” Virtually every vintage in eastern Washington is good, but each has a distinctive personality. The 2005 wines were beautifully structured and eminently ageworthy; those from 2006 graceful, elegant and fruit-centered. I’d characterize 2007 as showcasing the ripe/jammy end of the fruit spectrum, with our 2007 Ethos Syrah a case in point. Not for the faint of heart, this 100% Syrah is an extremely concentrated blend of grapes from the Wahluke Slope (mainly Stone Tree Vineyard), our Cold Creek Vineyard and the Red Mountain AVA. These sites produce our best, richest and most ageworthy Syrahs each year and in concert they yield a powerful wine. Ethos Syrah is gaining a well-deserved reputation for aging beautifully, and this vintage will surely follow suit. Washington Syrahs rock, but with the rich, ripe 2007 vintage, Ethos has taken the music to a Hall of Fame level. Pair this beauty with medium-rare lamb chops garnished with rosemary and chives, and enjoy!

Bob Bertheau, Head Winemaker



Recipe

Braised Lamb Shank with Roasted Carrot Mashed Potatoes

Chef Curt Olsen

Chateau Ste. Michelle

Serves 6 entrée servings



1 Ingredients

Braised Lamb Shanks

1 C	Chopped Onion
1/2 C	Chopped Fennel
1 medium	Chopped Carrot
4 cloves	Garlic
2 T	Tomato Paste
3/4 C	Orange Juice
1 C	Syrah
1 C	Brewed Coffee (decaf is ok)
3 C	Beef Stock
2	Rosemary Sprigs
1/2 tsp	Cumin Seed
5	Cloves
1 T	Cocoa Powder
1 T	Balsamic Vinegar
2-3	Lamb Shanks

Roasted Carrot Mashed Potatoes

2 medium	Carrots
2 Pounds	Russet Potatoes
1/4 C	Butter
1/4 C	Milk

Directions

Heat a dutch oven over medium heat and preheat standard oven to 300 degrees. Brown the lamb shanks on all sides in the dutch oven, then remove. Add the onion, fennel, and carrot to the pan. Cook, stirring often until the onions just start to caramelize, about 10 minutes. Add the garlic and tomato paste and cook for 2 more minutes. Pour in the orange juice and syrah and cook until thick and bubbly. Pour in the beef stock, coffee, rosemary, cumin and cloves. Bring this mixture to a boil. Place the lamb shanks back in with the liquid and cover tightly. Place the dutch oven in your preheated oven and braise until the meat is tender and falling off the bone. This will take between 2 1/2 and 3 hours.

Peel and slice the remaining two carrots. Toss with olive oil and place in an oven-proof pan. Cover with foil and place in the oven and roast until tender, about 1 hour.

When the meat is tender, remove shanks from the pot and allow to cool slightly. On top of the stove, bring the sauce back to a boil. Add in cocoa powder and cook to reduce slightly, or until just starting to thicken. Strain the sauce through a mesh strainer and add the balsamic vinegar. Season to taste with salt and pepper.

In the meantime, pull the meat off the bones and keep warm.

To make the potatoes, cut the russets into 6 pieces and cover with water. Boil until soft and tender. Drain well. Place the cooked potatoes in a bowl with the roasted carrots and butter. With a whisk or potato masher, mix very well. Season to taste with salt and pepper. Pour in the milk and mix well.

Divide the potatoes amongst 6 plates. Top with the pulled lamb meat and top with the sauce. Enjoy!

best paired with
2007
Ethos Syrah



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Upcoming Events

First Friday Happy Hour

Join us for a fun evening of wine and small plates, music by the Kelsey Lockhart Trio, and a chance to win tickets to the U.S. Senior Open Golf Tournament at Sahalee in late July. This is certain to be a fabulous evening!

Friday, June 4, 2010 5:00 pm to 7:00 PM

Wines, Dogs & Golf

Come out to the Chateau to enjoy a glass of wine and a hot dog fresh off the grill. Try your hand at chipping and, perhaps, win tickets to the U.S. Senior Open Golf Tournament in July at Sahalee.

Saturday, June 5, 2010 12:00 pm to 5:30 PM

Late Night Pick-up

Come sample and pick up your Classic and/or Red Focus summer shipment wines and receive 25% off additional purchases (excluding Col Solare, Eroica Single Berry Select and Sample Packs.) We also will be pouring current releases.

Wednesday, June 16, 2010 6:00 PM to 8:00 PM

Give the Gift of Club Give the gift of great wines and special discounts to the wine lover in your life. Vintage Reserve Club gift memberships are great birthday, anniversary and holiday gifts, plus you receive 20% off the first gift shipment! For more information or to order, visit us at ste-michelle.com/wineclub, email info@reserveclub.com or call (800) 866-6276 between the hours of 10 AM and 5 PM PST daily.



Awards & Accolades

2007 Cabernet Sauvignon, Columbia Valley
89 points & "Smart Buy"

Wine Spectator, June 15, 2010

"Lithe, supple and appealing for its polished texture and pretty cherry and chocolate flavors, lingering well."

2008 Sauvignon Blanc, Horse Heaven Hills
90 points & "100 Top Values of the Year"

Wine & Spirits, June 1, 2010

"A heady mix of ripe apple and lees scents, this satisfying white displays fresh and firm golden apple and pear flavors. It's balanced in its richness, with the weight for pork loin."

Eroica 2008 Riesling

Recommended on *"The Today Show"*

May 7, 2010

Eroica 2008 Riesling

Selected "Best Riesling over \$15"

by *Seattle Magazine*, April 1, 2010

Chateau Ste. Michelle

selected as one of the

"Top 17 American Value Brands of the Year"

by *Wine & Spirits*, June 1, 2010

ste-michelle.com/wineclub

1-800-866-6276