

Chateau Ste Michelle®

VINTAGE RESERVE CLUB
RED FOCUS NEWSLETTER
SUMMER 2009



vintage reserve club



Summer Breeze The year is flying by and it's already starting to warm up here at Chateau Ste. Michelle. If you haven't visited recently, you should plan a trip to Woodinville. The trees are blossoming, the peacocks are strutting and our concert stage is getting ready for some excellent shows! As you may know, Vintage Reserve Club members have special benefits when they visit the Chateau. We encourage you to drop by the Club Room to taste or pick-up your current club selections. Then walk over to the Wine Shop to peruse the exclusive wine offerings and experience the new VRC Theme Tasting, designed especially for club members. In addition, you can always make an appointment for the Library Tasting, which is complimentary to club members and provides an interesting perspective on six selected wines. If you can't make it, don't fret. The two selections included in your summer shipment will create the essence of the Chateau wherever you taste them. I hope you enjoy our 2006 Ethos Merlot and 2006 Canoe Ridge Cabernet Sauvignon.

Cheers!

Lynetta Showaker, Vintage Reserve Club Lead Concierge

Notes from Our Winemakers

The Composer and the Conductor You might have noticed the name Joshua Maloney appearing on your club newsletters more and more. He is our Red Winemaker and who many refer to as our *Conductor*, guiding our wine blending styles from the overall direction set by our *Composer*, Head Winemaker, Bob Bertheau. We've asked Joshua to provide some insight on your summer club selections.

Ever-Evolving Ethos The 2006 vintage of our Ethos Merlot is powerful, complex and, most importantly, enjoyable. This is one of the first vintages of our Merlot that is ready at a much younger stage, yet can still be stored for 4 to 5 years before opening. While this is partly due to blending techniques, I believe we are truly starting to understand and respect the Washington Merlot varietal. Sourcing fruit from both the Cold Creek Vineyard and Canoe Ridge Estate Vineyard allows us to create a wine that is bold and concentrated, yet highly complex with a hint of spice. Our 2006 vintage pairs wonderfully with lamb, grilled salmon or strongly flavored cheeses – enjoyed now or later, this wine is sure to please red wine enthusiasts.

Coming of Age The vines in our Canoe Ridge Estate Vineyard turned 15 years old in 2006. An important achievement, considering that in the Bordeaux region of France most winemakers will not consider using vines less than 15 years of age for their primary blends. While Canoe Ridge grapes have always been impressive, this is the first year they truly showcase the unique character of their terroir. Our 2006 Cabernet Sauvignon is truly a classic with loads of complexity and hints of herb and spice. This versatile wine can be enjoyed alongside a steak dinner or simply relaxing on your back deck – I hope you enjoy!

Joshua Maloney, Red Winemaker



Club Selections

2006 ETHOS RESERVE MERLOT

"Our 2006 Ethos Merlot is an even more powerful, fruit-driven style than previous vintages. The wine delivers sweet raspberry and bright black cherry fruit character with elegant, dusty tannins." *Bob Bertheau, Head Winemaker*

Vintage 2006 was an extreme weather year, with a cooler than normal wet spring, followed by a very long and hot summer. The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry, warm days and cool nights. A cool spell in mid-September slowed things down and allowed the fruit to hang longer for enhanced flavor development.

Vineyards Cold Creek Vineyard, one of the oldest and warmest sites in Washington, contributed 54% of the fruit for the blend. The low yielding, older vines of Cold Creek produce small clusters and small berries, resulting in intense varietal flavors and deep color. Our Canoe Ridge Estate vineyard, which lies on a steep south-facing slope on the bank of the Columbia River, contributed 20% of the blend. The site's proximity to the river protects it from temperature extremes, allowing uniform ripening and excellent color development. The remainder of the fruit came from Wahluke Slope adding an enhanced sweet fruit character.

Winemaking Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize complexity. Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. Each ferment was 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. The wine was then aged for 20 months in French and American oak, 87% new. Frequent aerative racking took place during barrel aging to soften tannins and enhance mouthfeel.

tasting notes _____



Analysis At Bottling

Blend 83% Merlot,
10% Cabernet
Sauvignon,
5% Syrah,
2% Malbec

Alcohol 14.5%

Total Acidity 0.54 g/100 ml

pH 3.79

**Cases
Produced** 2,300

Retail Price \$40.00

Member Re-order Price \$28.00

Club members receive 30% off retail on this club selection through August 17, 2009.



2006 Canoe Ridge Estate Cabernet Sauvignon

"Planted by vineyard manager Mimi Nye in 1991, our vineyard at Canoe Ridge Estate is coming out of adolescence and hitting its stride. The wines from this fruit are showing more depth and concentration. The Canoe Ridge Estate Cabernet typifies the Horse Heaven Hills AVA with beautiful, expressive fruit and delicate tannins." [Bob Bertheau, Head Winemaker](#)

Analysis At Bottling

Blend	97% Cabernet Sauvignon, 3% Merlot
Alcohol	14.2%
Total Acidity	0.54 g/100 ml
pH	3.93
Cases Produced	3,000

Retail Price \$25.00

Member Re-order Price \$17.50

Club members receive 30% off retail on this club selection through August 17, 2009.

Vintage 2006 was an extreme weather year, with a cooler than normal wet spring, followed by a very long and hot summer. Harvest began early with some grapes picked in late August, but then a cool spell in mid-September slowed things down and allowed the fruit to hang longer for enhanced flavor development.

Vineyards Planted in 1991, the vineyard at Canoe Ridge Estate lies on a steep south-facing slope on the bank of the Columbia River in Washington's Horse Heaven Hills AVA. The site's proximity to the river protects it from temperature extremes, allowing uniform ripening and excellent color development. The site typically enjoys an early bud break and a long growing season.

Winemaking Bob's goal is to produce a softer mouthfeel and enhanced complexity in these red wines, while highlighting the elegance of Canoe Ridge Estate fruit. Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize complexity. We are careful not to push the Canoe Ridge Cab too far in its extraction profile, as we want to conserve the delicacy and complexity that Canoe Ridge can deliver.

tasting notes _____



Recipe



Grilled Lamb Arm Steak with Red Wine and Black Olive Vinaigrette over Tomato and Arugula Salad

Janet Hedstrom, Executive Chef
Chateau Ste. Michelle

8 servings

Ingredients

8- 6 oz lamb arm steaks

Marinade

1/3 cup red wine

3 Tbsp olive oil

2 Tbsp Dijon mustard

2 tsp kosher salt

½ tsp fresh ground black pepper

1 Tbsp chopped fresh rosemary

1 Tbsp chopped fresh thyme

1 Tbsp chopped fresh Italian parsley

Salad

4 ripe medium tomatoes, washed, cored and sliced

3 cups arugula or salad greens

1 piece of Italian parmesan cheese

Sea salt and fresh ground pepper

2 Preparation

Whisk together the above marinade ingredients and pour over the steaks. Turn the steaks to coat, then let marinate for at least 1 hour (up to 6 hours). Preheat the grill to medium high, remove the steaks from the marinade and place on the grill. Cook each side about 2 ½ minutes depending on thickness of steak. Divide the arugula and tomato slices evenly on 8 plates. Remove the steaks from the grill and place one on each salad. Drizzle with the vinaigrette, then using a potato peeler; shave some of the parmesan cheese over each steak. Grind fresh pepper and sprinkle with sea salt as needed.

Red Wine and Black Olive Vinaigrette

1 cup Syrah, reduced to about ¼ cup and cooled

3 Tbsp balsamic vinegar

½ cup Extra Virgin Olive Oil

1 clove garlic, minced

2 Tbsp shallot, minced

½ cup kalamata olives, drained, pitted and finely chopped

1 Tbsp capers, drained and finely chopped

1 Tbsp Dijon mustard

2 Tbsp chopped fresh basil

kosher salt and fresh ground black pepper to taste

pinch of sugar

Place all the ingredients except the salt, pepper and sugar in a small bowl. Whisk the ingredients to combine. Season the vinaigrette with salt, pepper and sugar to taste.

best paired with
2006 ETHOS
RESERVE MERLOT



Upcoming Events

Paris in the Spring

Join us in the wine shop as we enjoy some incredible wine coupled with mouth watering French-themed nibbles and Parisian music. All who attend will also receive a 20% discount on the purchase of any bottle of wine in the shop (except for Col Solare, Eroica Single Berry Select, and Sample Gift packs). Space is limited, register online at ste-michelle.com.

Wednesday, May 27, 2009

5:30 PM

\$25 per person (VRC member price \$20)

Summer Concert Series

Tickets are now available for our 2009 Summer Concert Series, featuring a diverse array of famous performers. Visit ste-michelle.com to view the full calendar or ticketmaster.com to purchase tickets. Please note, the VRC Concierge Desk closes at 4:30 PM on concert days.

Save the Date

This year's private VRC concerts have been scheduled for July 25 & September 13. Watch your email inbox for more information!

My Chateau:

A Free Tool for Wine Connoisseurs

At Chateau Ste. Michelle, it's our steadfast belief that a fine glass of wine does more than just round out a nice meal. It excites the senses. It draws friends together. It plays a role in the memories you savor.

We've developed two new online tools to help you keep track of the wines you love and experience new food & wine pairings. Visit ste-michelle.com/mychateau today to learn more!

Acclaim

2005 Ethos Reserve Cabernet Sauvignon Columbia Valley

"From a great vintage, this topline Ste. Michelle Cab includes just 8% Merlot and 4% Petit Verdot in the blend. The goal is obviously deep, dark, dense and rich flavors, and the arrow hits the mark. Though not as hugely ripe and saturated as cult Cabs costing three to five times as much, this is balanced, detailed and loaded with black fruits, spice, smoke and tar. It's got some chalky acids, which need a bit more time to soften up, but shows the structure to be cellared for a decade or more."

90 points, *Wine Enthusiast*

2005 Ethos Reserve Merlot Columbia Valley

"Given the exceptionally high standard that Merlots have established in Washington, this wine delivers. The sappy, juicy fruit flavors bring in a mix of berries, cassis and cherry; then there are layers of chocolate, coffee, smoke and toast. But the real joy is the muscle—the underpinning of structure (from acid, tannin, oak and of course great fruit) that contributes sinew and strength. This wine should age for a decade or more."

90 points, *Wine Enthusiast*

To Re-order your featured club selections or order other Chateau Ste. Michelle wines, go to ste-michelle.com, contact a Concierge at 1-800-866-6276, or visit our winery in Woodinville, WA. Don't forget -- VRC members receive a 30% discount on re-orders of current club selections.