

*Chateau Ste Michelle*

VINTAGE RESERVE CLUB  
CLASSIC NEWSLETTER  
SUMMER 2009



vintage reserve club



## Summer Breeze

Looking forward to some summer refreshment? How about sipping a lovely, Australian-style dry Riesling while sunning in the backyard on a warm summer afternoon? Or savoring an elegant Northern Rhône-style Syrah-Viognier blend with an alfresco dinner under the stars? Both wines – our maiden 2008 Waussie Riesling and 2006 Boreal – are in your summer shipment and were crafted in small quantities expressly for our club members and tasting room customers. (No one else gets even a sip!) You can also look forward to refreshment – and wonderful entertainment – at Chateau Ste. Michelle's summer concert series, including our two club member appreciation concerts on July 25th and September 13th.

We hope to see you during the next few months in the tasting room, where you can enjoy all the benefits of club membership, including complimentary tasting for two, special wine discounts and concierge services.

Have a refreshing summer!

Lynetta Showaker, Vintage Reserve Club Lead Concierge

## Notes from the Winemaker

**G'Day Waussie** When I left my native Australia in 2007 to join Chateau Ste. Michelle, the big draw was the winery's 40-year history of making fine Rieslings in Washington state. For the previous 15 years, I had made the white wines at Wolf Blass Winery in Australia's Barossa Valley, including its iconic Gold Label Riesling. In the process, I worked with numerous Riesling vineyards and developed a passion for the Riesling grape – so much so that I decided I wanted to work in another renowned Riesling winegrowing region. One thing I love about Riesling is that it can be made in so many different styles, from bone-dry to super-sweet. While Washington Rieslings traditionally have been on the sweet side, my experience in Australia was making dry versions. When the opportunity arose during my first vintage in Washington to acquire fruit from several cool-climate Yakima Valley vineyards with which to make a dry, Aussie-like Riesling, I jumped at the chance. The 2008 Waussie Riesling – both literally and figuratively a marriage of Washington fruit with Aussie style – boasts the bright, crisp flavors and notable age-worthiness of the best Australian Rieslings. I hope you like it as much as I do!

Wendy Stuckey, White Winemaker

**Boreal Nights** The Syrah/Shiraz fruit bombs issuing this decade from California and Australia have obscured the original model of Syrah as pioneered by the winegrowers of France's Northern Rhône Valley: an elegant wine of finesse and complexity that is delightful with food and capable of long-term aging. One factor responsible for those qualities – especially in the wines of the Côte Rotie region – is the traditional technique of blending Syrah with small amounts of the white grape Viognier, which adds a floral lilt to Syrah's dark fruit aromas and suppleness to the wine's body. That's precisely how we make our Boreal, a lovely wine that does not overwhelm with alcohol, extract or ripeness, but rather seduces with ethereal aromas and silky delicious, spicy flavors. It's the ideal red to serve on a warm summer night with grilled, marinated lamb chops, barbecued chicken, or a summer pasta salad with diced salami, black olives and dried tomatoes. Enjoy!

Joshua Maloney, Red Winemaker



## Club Selections



### 2008 WAUSSIE RIESLING

"After coming to Chateau Ste. Michelle from Australia in 2007, I wanted to make an 'Aussie-style' Riesling from Washington fruit. The result is 2008 "Waussie" (Washington + Aussie) Riesling, a wine made in the drier style of Australian Rieslings. It boasts fine citrus fruit flavors, a refined and delicate palate, and a long finish. The wine's crisp, elegant style makes it versatile with food – I love it with fresh Northwest seafood, especially oysters – and though enjoyable now, it should age beautifully."

Wendy Stuckey, White Winemaker

### Analysis At Bottling

Blend	100% Riesling
Alcohol	13%
Total Acidity	0.76 g/100 ml
pH	3.02
Cases Produced	629

Retail Price \$17.00

Member Re-order Price \$11.90

Club members receive 30% off retail on this club selection through September 14, 2009.

**Vintage** 2008 was a perfect ripening season in the Columbia Valley, with full crop yields and restrained sugar levels leading to outstanding wines. Delayed slightly by cool spring weather and mild summer temperatures, harvest began 10 days later than normal, but warm weather in August provided ideal ripening conditions for all varietals, and the harvest quickly ramped up, yielding optimally ripened fruit.

**Vineyards** The fruit for our Waussie Riesling came primarily from cooler sites in the Yakima Valley. The region's sunny days and cool evenings create ideal conditions for the development of intense aromas and flavors in the ripening grapes. Our Riesling grapes were picked under cool nighttime skies to preserve the variety's bright, fresh style and crisp natural acidity.

**Winemaking** We maintained fermentation temperatures between 55-60 degrees F. to preserve the Riesling grape's fresh fruit character, and used an assortment of yeasts to enhance complexity. The wine was bottled with a Stelvin screwcap to preserve its freshness for years to come. Because Chateau Ste. Michelle makes up to nine different Rieslings to showcase the variety's versatility, there is a "Riesling Taste Profile" scale on the back label (developed by the International Riesling Foundation) to inform consumers that the wine is in a dry style.

tasting notes \_\_\_\_\_  
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## 2006 BOREAL

“Like the wines of Cote Rotie in the Northern Rhône Valley, Boreal is a feminine, elegant wine blending high-toned, floral and spicy fruit with long, seamless tannins. As in the Northern Rhône, we co-ferment Syrah and Viognier to create this silky red wine, which boasts subtle tannins and wonderful complexity.”

Joshua Maloney, Red Winemaker

### Analysis At Bottling

Blend	97% Syrah 3% Viognier
Alcohol	14.4%
Total Acidity	0.55 g/100 ml
pH	3.90
Cases Produced	700

Retail Price \$30.00

Member Re-order Price \$21.00

Club members receive 30% off retail on this club selection through September 14, 2009.

**Vintage** 2006 was a year of weather extremes, with a wet, cooler-than-normal spring followed by nearly ideal, consistent summer weather of warm, dry days and cool nights. Harvest began early, with some white grapes being picked in late August, but a cool spell in mid-September slowed things down and allowed the fruit to spend more time on the vine developing intense fruit flavors.

**Vineyards** Nearly two-thirds of the grapes came from the Wahluke Slope American Viticultural Area, a warm region known for its ripe, jammy reds. Our northernmost growing region, Wahluke Slope is bordered on both the west and the south by the Columbia River and to the north by the Saddle Mountains. The balance of the fruit came from our Canoe Ridge Estate vineyard in the Horse Heaven Hills AVA.

**Winemaking** The ripe grapes were de-stemmed, crushed and inoculated with a variety of yeasts to enhance complexity. Daily gentle pumpovers extracted optimal flavor and color while minimizing harsh tannins. Each lot was tasted daily to assess tannin development, modify extraction techniques and find the right moment to drain the wine off of the skins. For select lots, a classic Northern Rhône-style co-fermentation was employed, in which small amounts of whole-clustered Viognier grapes were fermented with the Syrah. The wine was then aged 15 months in French and American oak.

tasting notes \_\_\_\_\_

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## Recipe



### “Throw another Shrimp on the Barbie” Salad with Orange Vinaigrette

Janet Hedstrom, Executive Chef  
Chateau Ste. Michelle

Serves 6 entrée size salad

#### 1 Prawns and Marinade

30 prawns, 21-25 count- peeled and deveined with tails removed

2 Tbsp olive oil

2 Tbsp orange juice

2 Tbsp Riesling

2 tsp lime juice

2 tsp lemon juice

½ tsp toasted coriander seed

1 tsp sugar

salt and pepper to taste

Whisk together the olive oil, wine, juices, and coriander seeds, then season with salt and pepper to taste. Toss the marinade with the prawns and marinate for 15 to 20 minutes. Drain the prawns, reserving the liquid.

Preheat the grill to medium high heat. Skewer the prawns, brush with oil and place on the grill. Brush with the reserved marinade and grill until cooked through turning to cook both sides. (about 3-5 minutes depending on size of prawns) Remove from grill and cool.

## 2 Salad

- 1 cup julienned jicama
- ¾ cup purple cabbage, thinly sliced
- 1 avocado, peeled, seed removed and sliced into 12 pieces
- 1 ½ heads butter lettuce
- 3 stalks green onions, chopped
- 3 oranges, peeled and cut into segments

Divide the butter lettuce between 6 plates. Put 2 avocado slices on each salad and then divide the other ingredients between the plates evenly. Top with 5 prawns and drizzle with the orange vinaigrette.

## 3 Vinaigrette

- 1 cup orange juice
- 1 medium shallot, finely minced
- ¼ cup rice vinegar
- ½ cup olive oil
- 1 tsp orange zest
- salt and pepper to taste
- 2 Tbsp chopped cilantro
- pinch of red pepper flakes
- 1 tsp fresh squeezed lime and lemon juice

Place the cup of orange juice in a small saucepan, and bring to a boil. Reduce the liquid to ¼ cup, remove from heat and cool. Put the orange juice, orange zest shallot, vinegar, honey, lemon/lime juice, red pepper flakes and olive oil in a blender, puree until well blended. Pour into a bowl, whisk in the cilantro and add salt and pepper to taste.



## Upcoming Events

### Summer Concert Series

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

### Member Appreciation Concerts

This year's private VRC concerts have been scheduled for July 25 & September 13. You can reserve your tickets online at: [ste-michelle.com/clubconcerts](http://ste-michelle.com/clubconcerts)

### 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](http://ste-michelle.com/mychateau) today to learn more!

### 10-Year Eroica Anniversary Dinner

The world's greatest Riesling partnership turns 10. Time to reminisce. Time to look ahead. And time to celebrate! Chateau Ste. Michelle's winemaker, Bob Bertheau, and his good friend "Ernie" Loosen will host you in Woodinville for a night you're sure to remember. Visit [ste-michelle.com/events](http://ste-michelle.com/events) for full venue details. We hope to see you there!

Monday, August 10, 2009 7:00 PM • \$195 per person  
(VRC member price \$179) plus service & tax.

## Awards & Accolades

2006 Cabernet Sauvignon, Canoe Ridge Estate  
92 points

"Sturdy, ripe and generous, with a surprisingly soft edge to the explosive black cherry, currant, black olive and smoke flavors, lingering effortlessly on the big, round finish."

*Wine Spectator*, June 15, 2009

*(This was one of our Red Focus summer club selections!)*

2006 Merlot, Cold Creek Vineyard  
90 points

"Lithe and approachable, offering a range of flavors, from fresh blueberry and plum to savory, cedary elements that add interest to the long finish. . . ."

*Wine Spectator*, June 15, 2009



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](http://ste-michelle.com/wineclub), email [info@reserveclub.com](mailto:info@reserveclub.com) or call (800) 866-6276 between the hours of 10 AM and 5 PM PST daily.