

# Chateau Ste Michelle

2009 CHARDONNAY  
COLUMBIA VALLEY

## TASTING NOTES

"MY GOAL WITH THE COLUMBIA VALLEY CHARDONNAY IS TO MAKE A PLEASURABLE, FOOD-FRIENDLY CHARDONNAY. THIS IS A FRESH, SOFT STYLE OF CHARDONNAY WITH BRIGHT SWEET CITRUS FRUIT CHARACTER AND SUBTLE SPICE AND OAK NUANCES. WE BLEND CHARDONNAY GRAPES FROM VINEYARDS ALL OVER WASHINGTON'S COLUMBIA VALLEY TO MAKE THIS A COMPLEX, INTERESTING WINE. THE SUR LIE AGING GIVES IT AN APPEALING SOFTNESS."

*Bob Bertheau*

BOB BERTHEAU, HEAD WINEMAKER

## VINTAGE

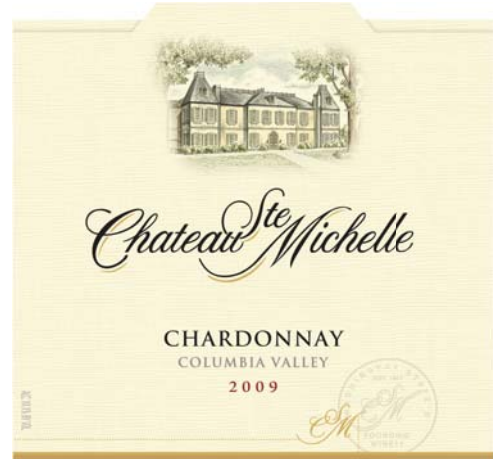
- The 2009 growing season was ideal with dry, warm weather and lots of sunshine.
- The season started a week late in blooming, but caught up as the perfect ripening weather lasted through September.
- The weather was not too hot, which allowed grapes to retain their natural acidity.
- The 2009 whites have fruit forward flavors and plenty of natural acid.

## VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

## WINEMAKING

- The Columbia Valley blend is made from numerous vineyard lots resulting in a complex, layered Chardonnay.
- The mostly Epernay II yeast imparts soft, fruit forward flavors in the finished wine.
- Malolactic fermentation follows yeast fermentation for added richness and complexity.
- 10% tank fermented Chardonnay was added to the blend to make a fresh, friendly style of Chardonnay.
- *Sur lie* aged for more than six months in a mix of French and American oak barrels (10% new) with regular stirring to soften the wine and integrate fruit and oak flavors.



## TECHNICAL DATA

ALCOHOL 13.5%

TOTAL ACIDITY 0.56g/100ml

PH 3.40

BLEND 100% Chardonnay

## FOOD PAIRING

FOODS crab, poultry, salmon, scallops

HERBS ginger, lemon zest, tarragon, thyme

