

## THE ART OF WINE

Chateau Ste. Michelle's Artist Series Meritage red wine celebrates the inspired collaboration between artisan winemaking and fine art. The 2008 vintage showcases the work of artist and photographer, Cara Barer, who transforms volumes of outdated information such as a common reference book into intricately coiled objects of beauty and photographs the outcome.

FOR MORE INFORMATION ABOUT THE ARTIST, VISIT FOSTERWHITE.COM

## TASTING NOTES

Artist Series is the ultimate sculpted wine created by blending amazing Washington fruit. For the first time, the Artist Series blend includes all five Bordeaux grape varieties of Cabernet Sauvignon (51%) Merlot (36%), Cabernet Franc (6%), Malbec (6%), and Petit Verdot (1%). The result is a multi-layered, complex and harmonious wine. Nearly all of the fruit came from our estate vineyards. Canoe Ridge Estate fruit contributes elegance, structure and fine-grained tannins while Cold Creek vineyard lends concentrated, old vine intensity. Hints of cocoa, black cherry and spicy herbal notes highlight our juxtaposition of Canoe Ridge Estate and Cold Creek fruit in the blend. The finish is clean and complex all at the same time.

BOB BERTHEAU, WINEMAKER

## VINTAGE

- A "perfect" ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state's Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 40 days later than normal.
- Warm weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

#### VINEYARDS

- Fruit from our vineyard at Canoe Ridge Estate in the Horse Heaven Hills AVA made up more than half of the blend (64%), contributing elegant fruit and silky tannins.
- Nearly a third of the fruit (36%) came from our Cold Creek Vineyard, one of the oldest and warmest sites in Washington.
- Planted in 1973, the low yielding old vines of Cold Creek produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- The Petit Verdot (1%) came from the Indian Wells Vineyard in the Wahluke Slope.

# Winemaking

- · Fermented in small lots for maximum flexibility during blending.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- The pumpovers vary by block, tank and day of fermentation. Every ferment is tasted daily
  to evaluate the evolution of the tannins, modify extraction techniques and find the right
  moment to drain the wine off of its skins.
- Aged for 20 months in French oak, 85% new.

The way we choose to research and find information is in an evolution. I hope to raise questions about these changes, the ephemeral and fragile nature in which we now obtain knowledge and the future of books."

CARA BARER, ARTIST AND PHOTOGRAPHER





## TECHNICAL DATA

TOTAL ACIDITY 0.54/100ml

PH 3.83

ALCOHOL 14.5%

BLEND 51% Cabernet Sauvignon

36% Merlot

6% Cabernet Franc

6% Malbec

1% Petit Verdot

CASES PRODUCED 2,100