

# Chateau Ste Michelle

MERLOT  
COLUMBIA VALLEY  
2010

## TASTING NOTES

*"We craft this wine to be our complex yet approachable Merlot. The wine offers aromas of black cherry, leather and spice with layers of rich dark red fruit flavors and a long, smooth, sweet finish. A touch of Syrah adds a jammy fruit character. I think of this wine as a great 'any day red.'"*

*Bob Bertheau*  
BOB BERTHEAU, HEAD WINEMAKER

## VINTAGE

- ♦ 2010 was one of the coolest vintages on record and a year that tested our winemaker's patience.
- ♦ The ripening season was marked by a mild spring and cool summer, resulting in harvest starting three weeks later than normal.
- ♦ Fortunately, a warmer September and October allowed grapes to ripen to maturity.
- ♦ The cooler weather conditions resulted in grapes reaching optimum flavor ripeness to desired sugar levels.

## VINEYARDS

- ♦ Half of the fruit came from vineyards on the Wahluke Slope, a warm region known for ripe, concentrated and fruit forward reds.
- ♦ Our vineyard at Canoe Ridge Estate provided a third of the fruit, contributing complexity and refined tannins.
- ♦ Fruit from our Cold Creek vineyard rounded out the blend.

## WINEMAKING

- ♦ Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- ♦ Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.
- ♦ Aged 16 months in French and American oak, 30% new.



## TECHNICAL DATA

Total acidity	0.51g/100ml
ph	3.79
Alcohol	13.5%
Blend	91% Merlot 4% Syrah 5% Blender varietals (Cabernet Sauvignon, Cabernet Franc, Grenache)

## FOOD PAIRING

Foods	beef, lamb, grilled salmon, hearty pastas
Herbs	basil, oregano
Spice	Allspice, nutmeg, star anise



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