

Chateau Ste Michelle

2011 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 APPLE AND 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

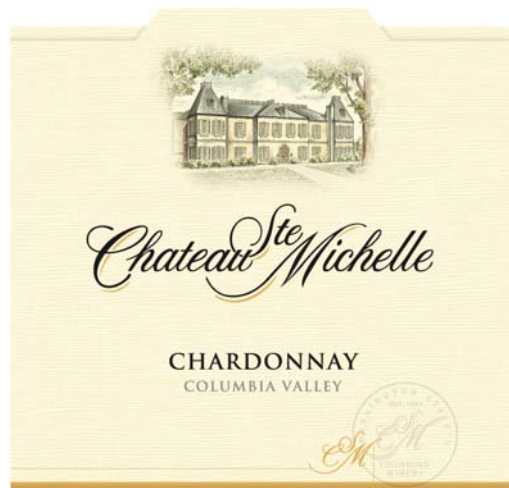
- Cool temperatures during spring delayed bud break and bloom by three to four weeks.
- Consistently warm summer temperatures lengthened the ripening period, resulting in harvest starting three weeks later than normal.
- Without the growing season's typical temperature spikes that surpass 100° F, grapes ripened very evenly with the required sugar levels and ideal physiological maturity.

VINEYARD

- 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.
- Malolactic fermentation follows yeast fermentation for added richness and complexity.
- 13% tank fermented Chardonnay was added to the blend to make a fresh, friendly style of Chardonnay.
- Sur lie aged for more than seven months in a mix of French and American oak barrels (13% new) with regular stirring to soften the wine and integrate fruit and oak flavors.



TECHNICAL DATA

TOTAL ACIDITY 0.52g/100 ml

PH 3.57

ALCOHOL 13.5%

BLEND 100% Chardonnay

FOOD PAIRING

FOODS crab, poultry, salmon, scallops

HERBS ginger, lemon zest, tarragon, thyme

