

Chateau Ste Michelle

2013 Artist Series

“Fabric is strong, its threads interwoven to create the cloth that swaddles us from birth to death, much like the roots of the Madrones bind the rocky soil together.”

~ Cameron Anne Mason



The Art of Wine

Chateau Ste. Michelle's Artist Series red wine celebrates the inspired collaboration between artisan winemaking and fine art. The 2013 label features Northwest artist Cameron Anne Mason, whose artwork is inspired by the beauty and fragility of Madrone trees. Mason's fabric sculptures echo the trees' rough bark peeling away to reveal layers of brilliant orange and smooth green, as the Madrones struggle to survive against encroaching development.

Tasting Notes

“The Artist Series is the first wine I blend from our amazing vineyards in the Columbia Valley as I strive for elegance, complexity with underlying Washington state power. With this warmer vintage, we selected a few cooler sites to add balance, richness and layers — the ultimate goal for the Artist Series blend. Crafted from four varieties in a beautiful, plush vintage, the blend exudes perfect Washington state structure with desired elegance.”

Bob Bertheau
— Bob Bertheau, winemaker

Vintage

- The 2013 growing season was warm and consistent throughout, perfect for the vines to ripen.
- Harvest started early in mid-August and extended into early November as fall brought cooler temperatures.
- The long, warm 2013 growing season resulted in beautifully ripe and balanced wines.

Vineyards

- Our vineyard at Canoe Ridge Estate in the Horse Heaven Hills contributed almost half of the fruit for the blend, lending elegance and a perfect combination of ripeness and soft tannins.
- Our 45-year old Cold Creek vineyard also contributed to the blend adding weight and subtle sweetness.
- Zephyr Ridge Vineyard provided complexity and fine grained tannins, along with Indian Wells Vineyard which added a depth of spice and deep dark fruit notes.

Winemaking

- Fermented in small lots for maximum flexibility during blending.
- Daily gentle pumpovers during fermentation help extract optimal flavor and color.
- Each fermentation lot 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 24 months in French oak, 48% new.

Technical Data

TA	0.56 /100ml	pH	3.89
Alcohol	14.5%	Blend	65% Cabernet Sauvignon 29% Merlot 3% Malbec 3% Cabernet Franc

Cases produced 2,200