

# Chateau Ste Michelle

## 2013 C-S-M RED WINE

WAHLUKE SLOPE

LIMITED RELEASE



### WINEMAKER'S NOTES

"BLENDING THE C-S-M WINE IS ONE OF MY FAVORITES. I KNEW THAT THE WAHLUKE SLOPE WINES, FROM MATTAWA VINEYARD AND INDIAN WELLS VINEYARD, WOULD BE PERFECT IN THE WARM 2013 VINTAGE. I WASN'T EXACTLY SURE THAT SYRAH WOULD PLAY WELL IN A RIPE VINTAGE LIKE '13. SO I MIXED IT UP, AND STARTED WITH A LARGER PERCENT OF MALBEC THAN I HAVE PREVIOUSLY USED IN THIS WINE... AND IT WORKED BEAUTIFULLY! ENJOY THE NEWEST C-S-M RED BLEND!"

*Ray McKee*  
RAY MCKEE  
WINEMAKER

### VINTAGE

- The 2013 growing season was warm and consistent, 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

- 100% of the fruit was sourced from the Wahluke Slope, a warm region known for ripe, jammy reds and complex Rhone based varietals.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River and to the north by the Saddle Mountains.
- Of all areas that seem to mimic the climate and soils of the Rhone Valley, our Wahluke Slope does a great job, producing Rhone varietal based wines of strength and complex character.

### WINEMAKING

- Grapes were sorted with a state-of-the art receiving and separation system that gently removes stems and leaves, allowing for more pure fruit expression.
- Daily gentle pumpovers during fermentation extract optimal flavor and color and minimize harsh tannins.
- 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 in 35% New French Oak, 29% New American Oak and 36% Neutral Oak for 22 months.

### TECHNICAL DATA

TA	0.57 G/100 ML
pH	3.88
BLEND	62% CABERNET SAUVIGNON, 33% MALBEC, 5% SYRAH
ALCOHOL	14.8%
CASES PRODUCED	350
FOOD PAIRING	BARBEQUED MEATS, HAMBURGERS, LAMB