

Chateau Ste Michelle

2013 MERLOT COLUMBIA VALLEY

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 time red."

Bob Bertheau

BOB BERTHEAU, HEAD 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

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6–8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense 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

- 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 14 months in French and American oak, 32% new.



TECHNICAL DATA

Total acidity	0.51 g/100 ml
pH	3.85
Alcohol	13.5%
Blend	85% Merlot, 11% Syrah, 4% other red varieties

FOOD PAIRING

Foods	Beef, lamb, grilled salmon, hearty pastas
Herbs	Basil, oregano
Spice	Allspice, nutmeg, star anise

