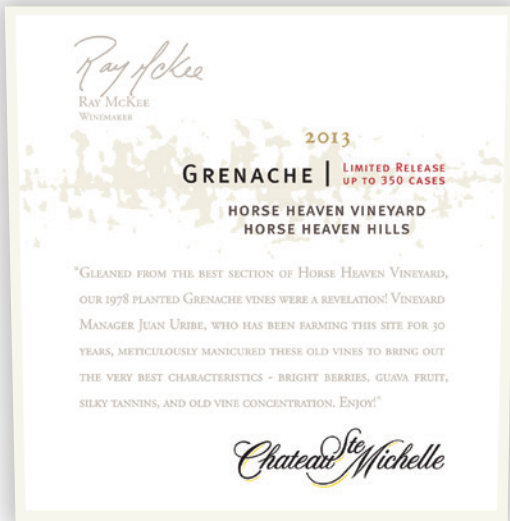


Chateau Ste Michelle

2013 GRENACHE

HORSE HEAVEN HILLS
LIMITED RELEASE



WINEMAKER'S NOTES

"THE GRAPES FOR THIS VINTAGE CAME OFF OF THE HORSE HEAVEN VINEYARD, FROM OUR OLDEST BLOCK OF GRENACHE. THESE ARE KNARLY OLD VINES, PLANTED IN 1978, THAT SIT ON AN EASY SOUTH SLOPE, AND FACE THE COLUMBIA RIVER. I LOVE VISITING THESE GRAPES ALL SEASON (GRENACHE IS A LATE RIPENING VARIETY), WITH THE AMAZING VIEW OF THE RIVER AND HORSE HEAVEN HILLS ALL AROUND. AND THE GRAPES ARE PRETTY NICE TOO!"

RAY MCKEE
WINEMAKER

VINTAGE

- The 2013 growing season was warm and consistent, perfect for the vines to ripen.
- Harvest started early in late-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

- Horse Heaven Vineyard is located in the Horse Heaven Hills AVA and adjacent to the Columbia River in Paterson, Washington.
- Planted in the 1970s, this is a moderately warm site, tempered by the Columbia River.
- This vineyard is characterized by gentle south facing slopes, sandy loam soil and a long growing season.

WINEMAKING

- Grapes were sorted with a grape receiving system and MOG (materials other than grapes) separation system that gets fruit to the fermenters in a more gentle and pure manner, allowing for better varietal expression and softer mouthfeel.
- Ripe grapes were destemmed, crushed and inoculated with a variety of yeasts for maximum complexity. Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. Every ferment is tasted every day 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 100% Neutral French Oak for 18 months.

TECHNICAL DATA

TOTAL ACIDITY	0.58 G/100 ML
pH	3.62
BLEND	100% GRENACHE
% ALCOHOL	15.2%
CASES PRODUCED	350