

Chateau Ste Michelle

2014

ARTIST SERIES

RED WINE

TASTING NOTES

"The Artist Series is the first wine I blend each vintage from our best vineyards in the Columbia Valley as I strive for elegance, complexity with underlying power. The very warm 2014 vintage provided fruit with full ripeness and rich concentration, and allowed the sites in the blend to show off their terroir. The blend of four varietals expresses beautiful Washington fruit structure and elegance."

Bob Bertheau, Winemaker



THE ART OF WINE

Chateau Ste. Michelle's Artist Series Bordeaux-style red blend celebrates the inspired collaboration between artisan winemaking and fine art. The 2014 featured artist Janna Watson has become well-known for her compelling abstract compositions, which use color, line, and energetic brushstrokes to evoke emotion in the viewer. The work possesses an elegant and peaceful energy, created with a carefully balanced pairing of loose painting and gestural mark-making.

Cases produced 3,300

TECHNICAL DATA

TA	0.55 /100ml
pH	3.85
Alcohol	14.5%
Blend	72% Cabernet Sauvignon 20% Merlot 5% Malbec 3% Cabernet Franc

VINTAGE

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- Canoe Ridge Estate Vineyard (47%) provided spicy cherry flavors and soft tannins.
- Cold Creek Vineyard (22%) showed off its old-vine power and concentration.
- A first time site for this blend, Kelly Vineyard (21%) added bright raspberry fruit along with a racy Walla Walla character.
- Zephyr Ridge Vineyard (8%) contributed classic, sleek refined tannins while the Klipsun Vineyard (2%) in Red Mountain provided deep spicy fruit and added grip to the blend.

WINEMAKING

- Fermented in small lots for maximum flexibility during blending.
- 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 52% new French oak, and 48% Neutral French oak.