hateau Michelle

2014 BARBERA LIMITED RELEASE UP TO 500 CASES COYOTE CANYON VINEYARD HORSE HEAVEN HILLS

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hateau /

WINEMAKER'S NOTES

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Brian C. Mackey Winemaker

2014 BARBERA Coyote Canyon Vineyard Horse Heaven Hills Limited Release

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 October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- The fruit for the Barbera is from the Coyote Canyon Vineyard located in the heart of the Horse Heaven Hills. This vineyard is the source of some of the finest grapes in the state.
- The Horse Heaven Hills vineyards are located in Eastern Washington. This region is mostly dry with less precipitation due to the rain shadow effect from the surrounding Cascade Mountain range.
- The terrain consists of south-facing slopes that provide excellent sun exposure for grape ripening, and protection from cold airflow during the winter months.
- Strong wind patterns in the Horse Heaven Hills reduce canopy size and density and contribute to even ripening by moderating temperature extremes.

WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes, allowing for pure varietal expression and soft mouthfeel.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Frequent airative racking takes place during barrel aging to soften tannins and enhance mouthfeel.
- Aged in neutral oak barrels for 18 months.

TA	0.69 g/100 ml
рН	3.46
Blend	100% Barbera
% Alcohol	14.5%
Cases produced	500

TECHNICAL DATA

Item #130 ©2017 Chateau Ste. Michelle, Woodinville, WA 98072