

Chateau Ste Michelle

2014 BOREAL RED WINE

COLUMBIA VALLEY

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

- Sourced from our Estate vineyards of Cold Creek and Canoe Ridge in the Columbia Valley in Eastern Washington.
- 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.

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.
- For select lots, a classic Northern Rhone technique referred to as 'co-fermentation' was employed, whereby small amount of whole cluster Viognier grapes were added to the Syrah grapes and fermented together.
- Aged in 100% neutral oak barrels for 18 months.

TASTING NOTES

"BOREAL BRINGS TOGETHER SYRAH (94%) AND VIOGNIER (6%) IN A TRADITIONAL, OLD-WORLD STYLE BLEND. THE RED AND WHITE GRAPES WERE HARVESTED AND CO-FERMENTED TOGETHER, A TECHNIQUE LONG USED IN THE CÔTE-RÔTIE APPELLATION IN THE NORTHERN RHÔNE REGION OF FRANCE. THIS BLEND HIGHLIGHTS THE DELICATE SIDE OF SYRAH AND CREATES A LOVELY, FLORAL WINE."

Jennifer Haun
JENNIFER HAUN
WINEMAKER

TECHNICAL DATA

TOTAL ACIDITY	0.55 G/100 ML
pH:	3.85
ALCOHOL:	14.5%
BLEND:	94% SYRAH, 6% VIOGNIER
CASES PRODUCED:	500
FOOD PAIRINGS:	HERB ROASTED RACK OF LAMB, FILET MIGNON, DARK CHOCOLATE