

Chateau Ste Michelle

2015

ARTIST SERIES

RED WINE

TASTING NOTES

"The Artist Series is the first wine I blend each vintage from our best vineyards as I strive for elegance, complexity with underlying power. The very warm 2015 vintage produced incredible ripe, rich concentrated red wines. This 2015 bottling shows the best of both worlds – the wonderful, ripe vintage, contrasted with sophisticated layers and complexity."

Bob Bertheau, Winemaker



THE ART OF WINE

Chateau Ste. Michelle's Artist Series Red Wine celebrates the inspired collaboration between artisan winemaking and fine art. The 2015 vintage labels showcase artist Sheri Bakes, a Canadian painter whose paintings deal with light and atmospheric motion in nature. The featured paintings explore the delicate movement of light and shadows cast along a vulnerable field of luminous poppies and wildflowers.

Cases produced 2,250

TECHNICAL DATA

TA	0.55 /100ml
pH	3.85
Alcohol	14.5%
Blend	57% Cabernet Sauvignon 30% Merlot 10% Cabernet Franc 3% Malbec

VINTAGE

- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

VINEYARDS

- Over half (56%) of the blend came from our Cold Creek Vineyard which showed off its old-vine power and concentration in the wine.
- Canoe Ridge Estate Vineyard (19%) provided spicy cherry flavors and soft tannins.
- Additional vineyards of Zephyr Ridge contributed classic, sleek refined tannins while the Klipsun Vineyard in Red Mountain provided deep spicy fruit and added grip to the blend.

WINEMAKING

- Fermented in small lots for maximum flexibility during blending.
- Daily 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 33% new French oak, and 66% Neutral French oak.