

Chateau Ste Michelle

2015 MERLOT COLUMBIA VALLEY

TASTING NOTES

"We craft this wine to be our complex yet approachable Merlot. The wine offers aromas of black cherry, leather and spice with layers of rich dark red fruit flavors and a long, smooth, sweet finish. A touch of Syrah adds a jammy fruit character. I think of this wine as a great "everyday red."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

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

- 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.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

WINEMAKING

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.
- Aged 14 months in French and American oak, 33% new.



TECHNICAL DATA

TA	0.52 g/100 ml
pH	3.85
Alcohol	13.5%
Blend	92% Merlot, 4% Syrah, 3% Cabernet, 1% Petit Verdot

FOOD PAIRING

Foods	Beef, lamb, grilled salmon, hearty pastas
Herbs	Basil, oregano
Spice	Allspice, nutmeg, star anise

