

# Chateau Ste Michelle

## 2015 SYRAH COLUMBIA VALLEY

### TASTING NOTES

*"The Columbia Valley Syrah is a soft, jammy Syrah made in an approachable and fruit forward style. This is an enjoyable, easy-to-drink 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

- Sourced from vineyards in the Wahluke Slope, Horse Heaven Hills, Columbia Valley, Rattlesnake Hills and Yakima Valley AVAs.
- Syrah is well suited to eastern Washington's long, warm growing season, resulting in ideal ripeness and complexity.

### WINEMAKING

- A combination of maceration techniques were used to bring out Syrah's lush, concentrated character and minimize harsh tannins.
- Approximately 80% of the wine was made using pumpover technique, where the juice was pumped over the cap twice daily to extract color, aromas and flavors.
- The remaining 20% was made by delestage (Rack and Return) technique, where wine is pumped out of the tank, and then quickly put back over the cap, to submerge the grape skin cap. Syrah skins can be soft, and we want as many whole berries as possible, and this technique is gentle and still extractive.
- Aged for 16 months in 24% new French and American oak barrels.

### TECHNICAL DATA

TA	0.59 g/100ml
pH	3.88
Alcohol	13.5%
Blend	98% Syrah, 2% Viognier

### FOOD PAIRING

Foods	beef, grilled salmon, strongly flavored cheeses
Herbs	basil, oregano, rosemary, thyme



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