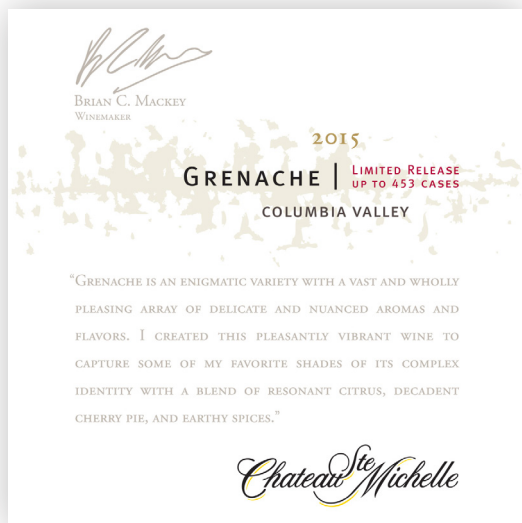


Chateau Ste Michelle

2015 GRENACHE

COLUMBIA VALLEY

LIMITED RELEASE



TASTING NOTES

“GRENACHE IS AN ENIGMATIC VARIETY WITH A VAST AND WHOLLY PLEASANT ARRAY OF DELICATE AND NUANCED AROMAS AND FLAVORS. I CREATED THIS PLEASANTLY VIBRANT WINE TO CAPTURE SOME OF MY FAVORITE SHADES OF ITS COMPLEX IDENTITY WITH A BLEND OF RESONANT CITRUS, DECADENT CHERRY PIE, AND EARTHY SPICES”.

BRIAN MACKEY,
WINEMAKER

VINTAGE

- The 2015 vintage was one of the warmest growing seasons on record in Washington.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw very favorable growing conditions, producing optimal ripening across varieties and yielding 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 evenings create ideal conditions for 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 sorted with a cutting-edge grape receiving and separation system designed to gently deliver fruit to the fermenters, allowing for pure varietal expression and soft mouthfeel.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure and find the right moment to drain the wine from the skins.
- Aged for 18 months in 10% New French oak and 90% Neutral French oak in large format barrels.

TECHNICAL DATA

TA	0.47 G/100 ML
pH:	3.95
ALCOHOL:	14.8%
BLEND:	100% GRENACHE
CASES PRODUCED:	453