

Chateau Ste Michelle

INDIAN WELLS 2015 CHARDONNAY

TASTING NOTES

“Our Indian Wells Chardonnay delivers an appealing tropical fruit character typical of warm sites like the Wahluke Slope. I like this Chardonnay’s ripe pineapple and butterscotch flavors and rich, creamy texture. Try it with scallops, scampi or pasta with rich sauces.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

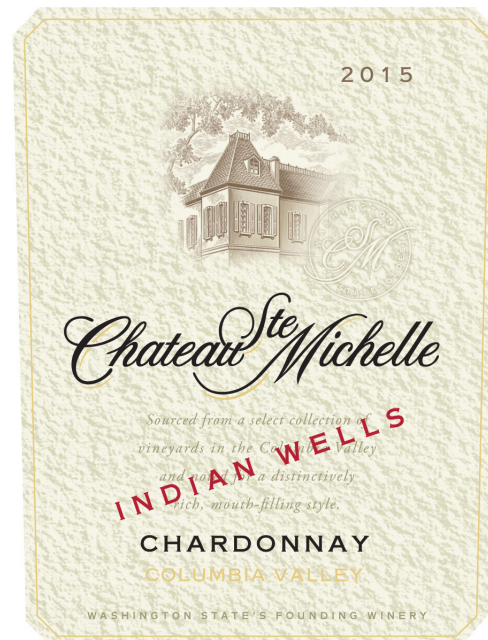
- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout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

VINEYARDS

- Over half of the Chardonnay fruit came from vineyards throughout Washington’s Wahluke Slope.
- Our most northern growing area, the Wahluke Slope, is bordered on both the west and the south by the Columbia River.
- The region’s warm days cause the grapes to assert sweet citrus and tropical characteristics, while the cool nights promote good structure, balance and flavor intensity.

WINEMAKING

- Ripe grapes were lightly pressed and inoculated with yeast designed for accentuated, fruit-forward flavors.
- 100% sur lie aged for six months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Barrel aged in 25% new American and French oak barrels.
- Malolactic fermentation also took place to add softness, balance and depth.



TECHNICAL DATA

Alcohol	14%
TA	0.55 g/100 ml
pH	3.45
Blend	100% Chardonnay

FOOD PAIRINGS

Foods	Salmon, fresh crab, pork, poultry
Herbs	Lemon zest, tarragon, thyme

