

Chateau Ste Michelle

2015 MOURVÈDRE

WAHLUKE SLOPE

LIMITED RELEASE



WINEMAKER'S NOTES

"HAVING A GLASS IS LIKE BEING INVITED INTO A GRANDPARENT'S STUDY; YOU ENTER AN INNER SANCTUM OF COZY, SHADOWED CORNERS THAT CLOAK YOU IN COMPLEX AROMAS OF BLACK FRUIT, BAY LEAF, AND JASMINE AND SETTLE YOU INTO A RECLINER OF BROAD STRAPPING TANNINS AND FLAVORS OF ROASTED FOWL AND TOBACCO. A PENSIVE WINE THAT REWARDS ATTENDANCE WITH A SENSORY REVELATION IN EACH SIP."

K.D. ORGAN
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

- 97% of the fruit was sourced from the Wahluke Slope, one of the warmest regions in Washington state that creates big and bold wines.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River and to the north by the Saddle Mountains.

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 72% Neutral French and American Oak and 28% New French oak.

TECHNICAL DATA

TOTAL ACIDITY	0.57 G/100 ML
pH	4.03
BLEND	100% MOURVÈDRE
% ALCOHOL	14.5%
CASES PRODUCED	442