

# Chateau Ste Michelle

2016

## Artist Series

RED WINE

COLUMBIA VALLEY



### THE ART OF WINE

Chateau Ste. Michelle's Artist Series red wine celebrates the inspired collaboration between artisan winemaking and fine art. The 2016 vintage labels showcase artist George Rodriguez, a Seattle based ceramicist whose sculptures bring a new perspective on culture, fashion, architecture and how we use decoration to express ourselves. George's featured work blends his interest in human psychology, community and love for ornamentation and embellishment.

### TASTING NOTES

"The Artist Series is the first wine I blend each vintage from our best vineyards as I strive for elegance, complexity with underlying power. The 2016 vintage will be remembered as the 'longest calendar vintage on record' since we were harvesting grapes for three-solid months. This allowed for some impressive hang time and resulted in a very ripe and rich wine with beautifully supple, elegant tannins."

*Bob Bertheau*  
Bob Bertheau, winemaker

### VINTAGE

- ☼ The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- ☼ Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington state (August 15-November 15).
- ☼ Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

### VINEYARDS

- ☼ Around 80% of the blend came from Horse Heaven Hills AVA with 21% of the grapes sourced from Canoe Ridge Estate Vineyard.
- ☼ Additional vineyards included Dead Canyon, Cold Creek and Zephyr Ridge vineyard which contributed classic, sleek refined tannins.
- ☼ Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

### WINEMAKING

- ☼ Fermented in small lots for maximum flexibility during blending.
- ☼ Daily gentle pumpovers during fermentation help extract optimal flavor and color.
- ☼ Each fermentation lot is tasted daily to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- ☼ Aged for 22 months in 34% new French oak, and 13% new American oak.

### TECHNICAL DATA

TA	0.56 /100ml
pH	3.74
Alcohol	14.5%
Blend	57% Cabernet Sauvignon 36% Merlot 5% Cabernet Franc 2% Malbec

*Cases produced: 4,041*