

Chateau Ste Michelle

2016 AUSTRAL RED BLEND

COLUMBIA VALLEY

LIMITED RELEASE



WINEMAKER'S NOTES

"2016 MARKS THE MOST COMPLEX AUSTRAL TO DATE WITH 5 VARIETIES IN THE BLEND: 35% SYRAH, 26% GRENACHE, 26% MOURVEDRE, 11% CINSAUT, AND 2% COUNOISE. COUPLE THIS WITH UTILIZATION OF WINEMAKING TECHNIQUES SUCH AS STEM INCLUSION AND CONCRETE FERMENTATION, AND IT'S LIKE BAKLAVA IN A BOTTLE, THERE'S SO MANY SENSORY LAYERS."


KD ORGAN
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

- 75% of the fruit was sourced from the Wahluke Slope; a warm region known for ripe, jammy reds and complex Rhône-style varietals.
- 19% of the fruit was sourced from Horse Heaven Hills; an area that is characterized by gentle south facing slopes, sandy loam soil and a long growing season.
- The remaining fruit was sourced from Rattlesnake Hills, Yakima Valley, Columbia Valley, Walla Walla Valley and Snipes Mountain.

WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes, allowing for pure varietal expression and soft mouthfeel.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Aged 18 months in French oak: 18% new.

TECHNICAL DATA

TA	0.53 G/100 ML
pH	3.87
BLEND	35% SYRAH, 26% GRENACHE, 26% MOURVEDRE, 11% CINSAUT, AND 2% COUNOISE
% ALCOHOL	15.2%
CASES PRODUCED	1,061