

# Chateau Ste Michelle



## 2016 RED BLEND COLUMBIA VALLEY

### TASTING NOTES

“The Indian Wells Red Blend is an easy to enjoy red from warmer climate vineyards. The wine reflects the rich, round powerful style of Washington fruit, highlighting nine varietals. It is a true example of the art of blending. The wine offers jammy boysenberry flavors from the Syrah with a luscious concentration from the Merlot. This would be a great match with barbecue ribs.”

*Bob Bertheau*

Bob Bertheau, Winemaker

### VINTAGE

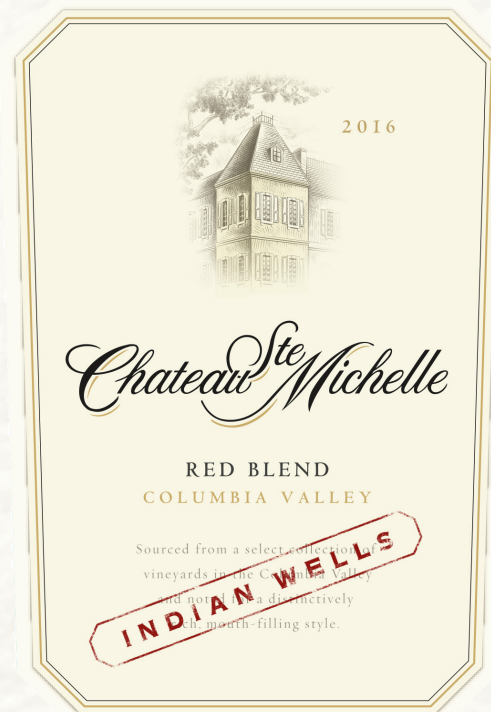
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September slowed down ripening and resulted in longer hang time for the grapes, and the longest harvest on record in Washington State (August 15-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

### VINEYARDS

- Nearly half of the fruit was sourced from vineyards in the Wahluke Slope in Washington state (47%).
- Fruit from Columbia Valley including Horse Heaven Hills, Yakima Valley and Snipes Mountain AVAs also contributed to the blend.

### WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and separation system designed to gently remove any green material from the grapes, 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 evolution of the tannins and structure, and find the right moment to drain the wine from the skins.
- Aged for 18 months in 29% new French and American oak barrels.



### TECHNICAL DATA

ALCOHOL	14.5%
TA	0.56 g/100ml
pH	3.76
BLEND	54% Syrah, 27% Merlot, 7% Malbec, 4% Grenache, 3% Cabernet Sauvignon, 2% Cabernet Franc, 1% Cinsault, 1% Barbera, 1% Mourvedre

### FOOD PAIRINGS

FOODS	Stuffed peppers, blue cheese, duck, beef, veal, lamb, dark chocolate
HERBS	Mustard, paprika, rosemary, thyme
SPICES	Allspice, cloves, ginger, mace, nutmeg

