

Chateau Ste Michelle

RED BLEND LIMITED RELEASE

WASHINGTON STATE

VINTAGE

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARD

- Vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.

WINEMAKING

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.
- Aged 14 months in American and French oak, 32% new.

TECHNICAL DATA

TA	0.52 g/100ml
pH	3.81
Alcohol	13.5%
Blend	48% Merlot, 47% Cabernet Sauvignon, 5% Syrah

FOOD PAIRINGS

<i>Foods:</i>	Blue cheese, beef, veal, dark chocolate
<i>Herbs:</i>	Mustard, paprika, rosemary, thyme
<i>Spice:</i>	Allspice, cloves, ginger, mace, nutmeg



"The nose begins with bing cherry and just a touch of vanilla crème. On the palate the darker fruits interplay with a hint of spearmint and tea with a full, yet soft finish. Crafted to be interesting and complex enough to fit into our family of red wines while still making its own elegant statement."

BRIAN MACKEY, WINEMAKER

STE-MICHELLE.COM

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