

# Chateau Ste Michelle

## 2010 INDIAN WELLS RED BLEND

COLUMBIA VALLEY

### TASTING NOTES

“This new Indian Wells Red Blend is an easy drinking, yet well structured wine from mostly warmer climate vineyards. The wine reflects the rich, round, powerful style of Washington fruit, highlighting seven varietals. It is a true example of the art of blending. The wine offers jammy boysenberry flavors from the Syrah with a luscious backbone from the Merlot. The other varieties add the “spices” that all winemakers love to work with. This would be a great match with barbecue ribs.”

*Bob Bertheau*

Bob Bertheau, Winemaker

### VINTAGE

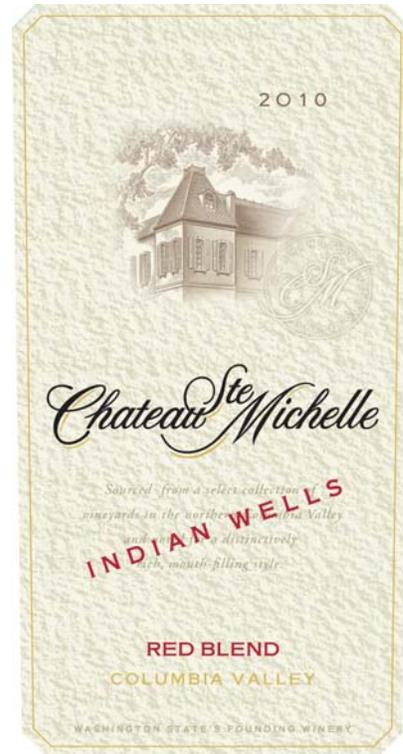
- 2010 was one of the coolest vintages on record and a year that tested our winemaker's patience.
- The ripening season was marked by a mild spring and cool summer, resulting in harvest starting three weeks later than normal.
- Fortunately, a warmer September and October allowed grapes to ripen to maturity.
- The cooler weather conditions resulted in grapes reaching optimum flavor ripeness to desired sugar levels.

### VINEYARDS

- Half of the fruit was sourced from vineyards in the Wahluke Slope in Washington state, including our Indian Wells Vineyard.
- The ripening season was marked by a mild spring and cool summer, resulting in harvest starting three weeks later than normal.
- Indian Wells vineyard is a very warm site with a long growing season.
- The region is a consistent producer of high quality, ripe fruit, yielding wine with intense color and flavor.
- Fruit from our vineyard at Canoe Ridge Estate in the Horse Heaven Hills AVA also contributed to the blend.

### WINEMAKING

- Grapes were sorted with a new grape receiving system and MOG (materials other than grapes) separation system that transfers fruit to the fermenters in a more gentle and pure method, allowing for greater varietal expression and softer mouthfeel.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment 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 14-16 months in 33% new American oak, and 22% new French oak barrels.



### TECHNICAL DATA

<i>pH</i>	3.84
<i>Total Acidity</i>	0.52g/100 ml
<i>Alcohol</i>	14.5%
<i>Blend</i>	60% Merlot, 28% Syrah, 6% Cabernet Sauvignon, 3% Grenache, 2% Malbec, 0.5% Cinsault, 0.5% Mourvedre

### FOOD PAIRINGS

<i>Foods</i>	stuffed peppers, blue cheese, duck, beef, veal, lamb, dark chocolate
<i>Herbs</i>	mustard, paprika, rosemary, thyme
<i>Spices</i>	allspice, cloves, ginger, mace, nutmeg

