

Chateau Ste Michelle

2014 MERLOT COLUMBIA VALLEY

TASTING NOTES

"We craft this wine to be our complex yet approachable Merlot. The wine offers aromas of black cherry, leather and spice with layers of rich dark red fruit flavors and a long, smooth, sweet finish. A touch of Syrah adds a jammy fruit character. I think of this wine as a great "everyday red."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region's ability to ripen fruit.

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 French and American oak, 32% new.



TECHNICAL DATA

TA	0.51 g/100 ml
pH	3.74
Alcohol	13.5%
Blend	90% Merlot, 2% Syrah, 8% blending varieties (Malbec, Petit Verdot, Grenache, Mourvedre, Cabernet Sauvignon, Cabernet Franc)

FOOD PAIRING

Foods	<i>Beef, lamb, grilled salmon, hearty pastas</i>
Herbs	<i>Basil, oregano</i>
Spice	<i>Allspice, nutmeg, star anise</i>



ste-michelle.com

