

Chateau Ste Michelle

INDIAN WELLS 2015 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 seven 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

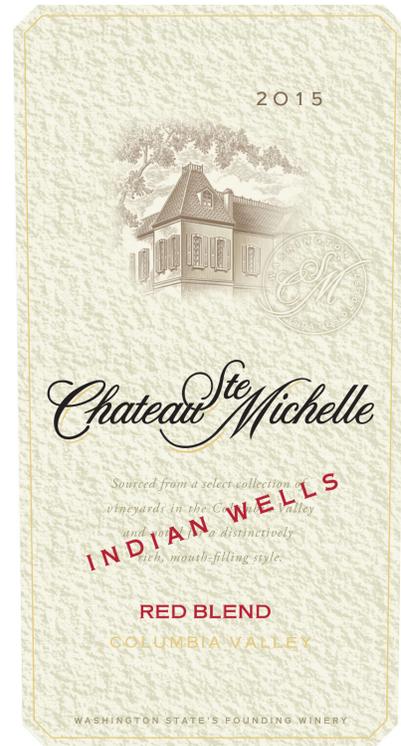
- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

VINEYARDS

- A third of the fruit was sourced from vineyards in the Wahluke Slope in Washington state, including our Indian Wells Vineyard.
- The Wahluke Slope is a warm region and a consistent producer of ripe, concentrated fruit, yielding wine with intense color and flavor.
- Fruit from our Cold Creek and Canoe Ridge Estate vineyards 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 20 months in 51% new French and American oak barrels.



TECHNICAL DATA

Alcohol	14.5%
TA	0.55 g/100 ml
pH	3.85
Blend	46% Syrah, 32% Merlot, 8% Malbec, 6% Grenache, 4% Mourvèdre, 2% Viognier, 2% Cinsaut

FOOD PAIRINGS

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

