

Chateau Ste Michelle

2016 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

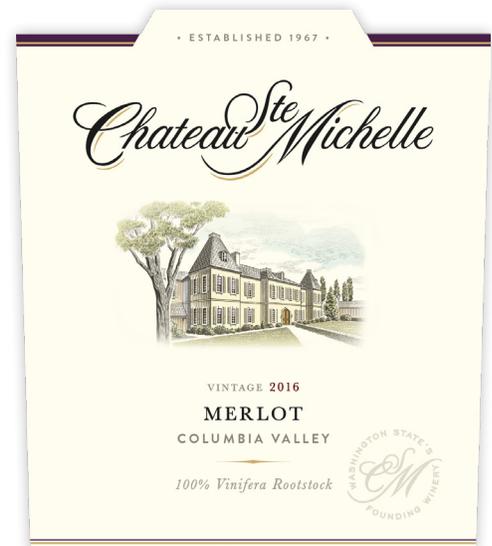
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November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

VINEYARDS

- 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 18 months in French and American oak, 33% new.



TECHNICAL DATA

TA	0.57 g/100 ml
pH	3.77
Alcohol	13.5%
Blend	85% Merlot, 10% Syrah, 5% Cabernet Sauvignon

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

