

Chateau Ste Michelle

INDIAN WELLS

2012 CHARDONNAY

TASTING NOTES

“The warmth of the Wahluke Slope and our Cold Creek vineyard produces a Chardonnay with an appealing tropical fruit character and rich, creamy texture. This Chardonnay delivers ripe pineapple flavors with brown sugar notes. I like this wine with scallops, scampi or pasta with rich sauces.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

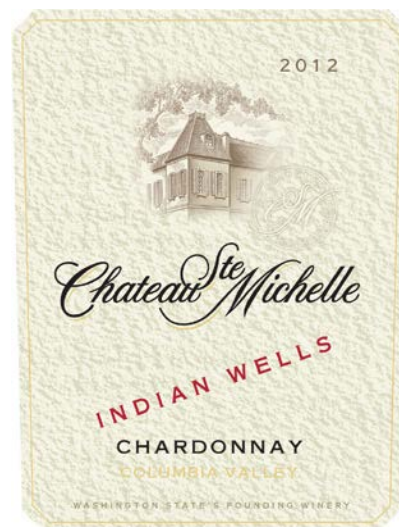
- 2012 was a return to the “classic” vintage conditions for eastern Washington and a much welcomed change from the cooler 2010 and 2011 vintages.
- Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly.
- A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

VINEYARDS

- Over half of the Chardonnay fruit is sourced from vineyards throughout Washington’s Wahluke Slope.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- The region’s warm days cause the grapes to assert sweet citrus and tropical characteristics, while the cool nights promote good structure, balance and flavor intensity.
- Fruit from our Cold Creek vineyard contributed 25% of the blend.

WINEMAKING

- Ripe grapes were lightly pressed and inoculated with Epernay II yeast for accentuated, fruit-forward flavors.
- Fermented in 27% new American and French oak barrels.
- 100% sur lie aged for six months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Malolactic fermentation also took place to add softness, balance and depth.



TECHNICAL DATA

Total acidity	0.55g/100ml
pH	3.60
Alcohol	14.5%
Blend	100% Chardonnay

