

Chateau Ste Michelle

2016 SYRAH COLUMBIA VALLEY

TASTING NOTES

"The Columbia Valley Syrah is a soft, jammy Syrah made in an approachable and fruit forward style. This is an enjoyable, easy-to-drink 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

- Sourced from vineyards in the Wahluke Slope, Horse Heaven Hills, Columbia Valley, Rattlesnake Hills and Yakima Valley AVAs.
- Syrah is well suited to eastern Washington's long, warm growing season, resulting in ideal ripeness and complexity.

WINEMAKING

- A combination of maceration techniques were used to bring out Syrah's lush, concentrated character and minimize harsh tannins.
- Approximately 80% of the wine was made using pumpover technique, where the juice was pumped over the cap twice daily to extract color, aromas and flavors.
- The remaining 20% was made by delestage (Rack and Return) technique, where wine is pumped out of the tank, and then quickly put back over the cap, to submerge the grape skin cap. Syrah skins can be soft, and we want as many whole berries as possible, and this technique is gentle and still extractive.
- Aged for 16 months in 24% new French and American oak barrels.

TECHNICAL DATA

TA	0.57 g/100ml
pH	3.82
Alcohol	13.5%
Blend	99% Syrah, 1% Viognier

FOOD PAIRING

Foods	beef, grilled salmon, strongly flavored cheeses
Herbs	basil, oregano, rosemary, thyme



ste-michelle.com

