



Ste CHAPELLE

2008 Merlot Château Series

OVERVIEW

Founded in 1976, Ste Chapelle winery was named after the beautiful La Sainte Chapelle in Paris, which was built by Louis IX as the court chapel during the 13th century. The Snake River Valley's high altitude vineyards, which enjoy long daylight hours, warm summer days and crisp evenings, supply Ste. Chapelle and winemaker Chuck Devlin with superior grapes for its award-winning wines. The Soft Series wines have quickly become one of our most popular wines with their luscious fruit tone and balanced crisp acidity making them accessible and enjoyable for all occasions.

WINEMAKER'S COMMENTS

2008 was a good vintage with plenty of season to reach peak ripeness. The high desert conditions make a remarkably consistent growing season for nearly every vintage. Merlot, an early ripening grape, is ideally suited to the warm days and crisp evenings of our high desert climate in Idaho's Snake River Valley. These conditions enable us to produce an outstanding Merlot every vintage.

WINEMAKING

Our Merlot grapes were fermented at warm temperatures with a full 10-day maceration to fully extract as much color and flavor as possible from the grape skins. After fermentation is complete, the grapes were lightly pressed and the juice settled before being racked into barrels for aging. Each barrel lot was closely monitored, and only the finest were selected for the final blend.

TASTING NOTES

Flavors of licorice, chocolate and dried cherries. Like most of our wines, there is very little oak, which lets the brightness of the fruit shine through.

FOOD PAIRINGS

Our 2008 Merlot would pair beautifully with dishes like rack of lamb with dried cherries and green peppercorn sauce or pan fried pork chops with pomegranate and fennel salsa. This wine is also soft enough to pair nicely with grilled fish dishes.

TECHNICAL DATA

Winemaker:	Chuck Devlin	Total Acidity:	0.7 g/L
Varietal:	100% Merlot	Alcohol:	13.5%
Appellation:	Snake River Valley, ID	Residual Sugar:	.10%
Harvest Date:	Sep 2008	Cases Produced:	3,300
Bottling Date:	Aug 2009		
Release Date:	Apr 2010		
pH:	3.47		