

Chateau Ste Michelle

COLD CREEK VINEYARD 2008 CABERNET SAUVIGNON

TASTING NOTES

“Cabernet from this iconic 35-year-old vineyard always delivers power, structure and rich concentrated black fruit. This is a dense wine with great aging potential. This vintage is nearly pure Cabernet (99%) with intense dark fruit and long finish. I call this my steakhouse red!”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

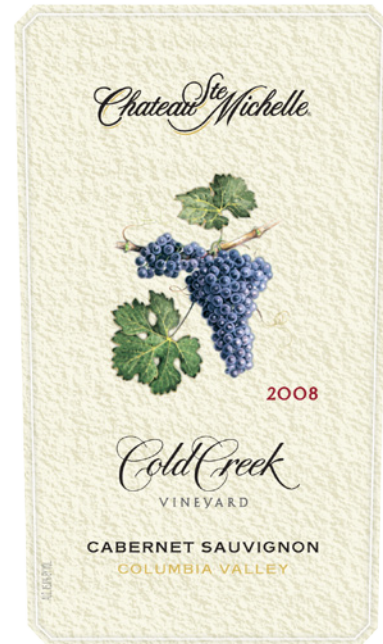
- A “perfect” ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state’s Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Warm weather in August provided ideal ripening conditions for grapes across all varieties and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

VINEYARDS

- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- The site’s weak, loamy sand and gravel soils with low-water holding capacity produce moderate crops and concentrated grapes.
- Cold Creek typically is one of the earliest vineyards in the region to ripen.

WINEMAKING

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Frequent airative racking takes place during barrel aging to soften tannins and enhance mouthfeel.
- Underwent prolonged malolactic fermentation in barrels for better complexity and integration.
- Aged for 21 months in French (54%) and American (28%) oak, 82% new.



TECHNICAL DATA

<i>Total acidity</i>	0.54g/100ml
<i>pH</i>	3.87
<i>Alcohol</i>	15.0%
<i>Blend</i>	99% Cold Creek Cabernet Sauvignon 1% Merlot
<i>Cases produced</i>	7,000

FOOD PAIRING

<i>Foods</i>	beef, hearty pastas, veal
<i>Herbs</i>	cracked black pepper, rosemary

