

Chateau Ste Michelle

CABERNET SAUVIGNON

COLUMBIA VALLEY

2010

TASTING NOTES

"Our goal with the Columbia Valley Cabernet is to highlight concentrated Washington red fruit in an accessible style. This is our inviting Cab with plenty of complexity and structure with silky tannins. It's also very versatile with food—try it with beef, pork or pasta."

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

- ♦ 2010 was one of the coolest vintages on record and a year that tested our winemaker's patience.
- ♦ The ripening season was marked by a mild spring and cool summer, resulting in harvest starting three weeks later than normal.
- ♦ Fortunately, a warmer September and October allowed grapes to ripen to maturity.
- ♦ The cooler weather conditions resulted in grapes reaching optimum flavor ripeness to desired sugar levels.

VINEYARDS

- ♦ Sourced from Columbia Valley vineyards in eastern Washington including our Cold Creek, Canoe Ridge Estate and Indian Wells 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.
- ♦ Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

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 16 months in American and French oak, 31% new.



TECHNICAL DATA

Total acidity	0.52g/100ml
ph	3.86
Alcohol	13.5%
Blend	85% Cabernet Sauvignon
	6% Syrah
	3% Merlot
	6% other varieties
	(Malbec, Petit Verdot and Grenache)

FOOD PAIRING

Foods	blue cheese, duck, beef, veal, dark chocolate
Herbs	mustard, paprika, rosemary, thyme
Spice	allspice, cloves, ginger, mace, nutmeg



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WASHINGTON STATE'S FOUNDING WINERY

