

Chateau Ste Michelle

COLD CREEK VINEYARD 2011 CABERNET SAUVIGNON

TASTING NOTES

“Cabernet from this iconic 40-year-old vineyard consistently delivers power, structure and rich concentrated black fruit. The wine offers black cherry, chocolate notes with typical Cold Creek weight and user friendly power.”



Bob Bertheau, Winemaker

VINTAGE

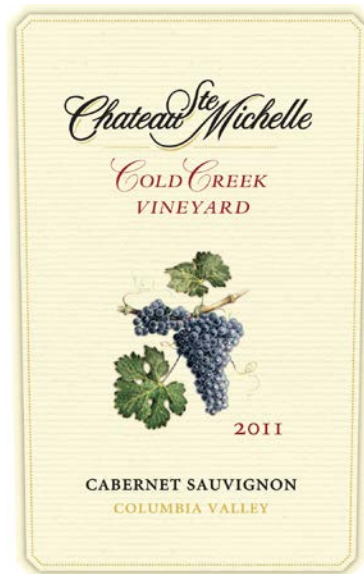
- Cool temperatures during spring delayed bud break and bloom by three to four weeks.
- Consistently warm summer temperatures lengthened the ripening period, resulting in harvest starting three weeks later than normal.
- Without the growing season’s typical temperature spikes that surpass 100° F, grapes ripened evenly with the required sugar levels and ideal physiological maturity.

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 vineyard is LIVE and Salmon Safe certified.

WINEMAKING

- Grapes were sorted with a new grape receiving system and MOG (materials other than grapes) separation system that transfers fruit to the fermenters in a more gentle and pure method, allowing for greater varietal expression and softer mouthfeel
- 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 47% new American oak and 27% new French oak barrels.



TECHNICAL DATA

<i>Total Acidity</i>	0.53g/100ml
<i>pH</i>	3.85
<i>Alcohol</i>	14.5%
<i>Blend</i>	97% Cold Creek Cabernet Sauvignon, 3% Cold Creek Merlot
<i>Cases produced</i>	8,000

FOOD PAIRINGS

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

