Chateau<sup>ste</sup>//ichelle

# COLD CREEK VINEYARD 2012 CABERNET SAUVIGNON COLUMBIA VALLEY

## TASTING NOTES

"Cabernet from this iconic 45-year-old vineyard consistently delivers power, structure and rich concentrated black fruit. The wine offers black cherry flavors and chocolate notes with typical Cold Creek density and user friendly power. This is 100% Cabernet because Cold Creek Cab shines on its own."

Bel Berleun Bob Bertheau, Winemaker

### VINTAGE

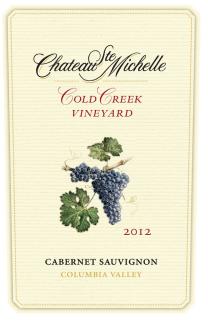
- 2012 was a return to the "classic" Washington vintage and a much welcomed change from the cooler 2010 and 2011 vintages.
- Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly.
- A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

## 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

- Ripe grapes were destemmed and sorted with a new cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes, allowing for pure varietal expression and soft mouthfeel.
- 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 American and French oak barrels, 77% new.



TECHNICAL DATA	
Alcohol Total acidity pH Blend	14.5% 0.55g/100 ml 3.80 100% Cold Creek Cabernet Sauvignon
Cases Produced	13,500
FOOD PAIRINGS	
Foods Herbs	beef, hearty pastas, veal cracked black pepper, rosemary



