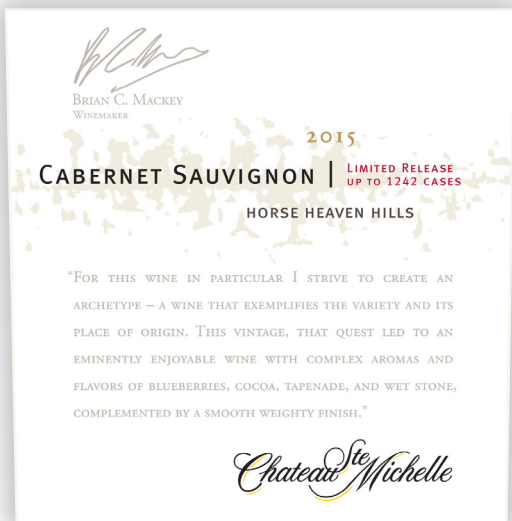


Chateau Ste Michelle

2015 CABERNET SAUVIGNON

HORSE HEAVEN HILLS

LIMITED RELEASE



WINEMAKER'S NOTES

"FOR THIS WINE IN PARTICULAR I STRIVE TO CREATE AN ARCHETYPE – A WINE THAT EXEMPLIFIES THE VARIETY AND ITS PLACE OF ORIGIN. THIS VINTAGE, THAT QUEST LED TO AN EMINENTLY ENJOYABLE WINE WITH COMPLEX AROMAS AND FLAVORS OF BLUEBERRIES, COCOA, TAPENADE, AND WET STONE, COMPLEMENTED BY A SMOOTH WEIGHTY FINISH."

BRIAN C. MACKEY
WINEMAKER

VINTAGE

- The 2015 vintage was one of the warmest growing seasons on record in Washington State.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

VINEYARDS

- Sourced from Cabernet Sauvignon fruit from vineyards in the Horse Heaven Hills AVA.
- Our estate vineyards of Canoe Ridge Estate and Horse Heaven Vineyard contributed to the blend.
- Planted in 1991, the site's proximity to the river and strong wind patterns protect it from temperature extremes, allowing uniform ripening and excellent color development.

WINEMAKING

- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure and find the right moment to drain the wine from the skins.
- Aged for 18 months in 68% Neutral French oak, 16% New French oak, 16% New American oak.

TECHNICAL DATA

TA	0.52 G/100 ML
pH	3.93
BLEND	100% CABERNET SAUVIGNON
% ALCOHOL	14.7%
CASES PRODUCED	UP TO 1,242