

Chateau Ste Michelle

2015 COLD CREEK RED

COLD CREEK VINEYARD

COLUMBIA VALLEY

LIMITED RELEASE



VINTAGE

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

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.
- Cold Creek typically is one of the earliest vineyards in the region to ripen.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

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 22 months in 64% New French oak and 36% Neutral French oak.

TASTING NOTES

“I HAVE BEEN BLENDING MALBEC AND MERLOT TOGETHER FOR MANY YEARS, AS I LOVE THE INTERACTION OF THE FIRM MERLOT TANNINS, AND THE SMOOTH, VELVETY MALBEC TANNINS. FOR THIS VINTAGE OF COLD CREEK RED, I FERMENTED THEM TOGETHER. THIS TECHNIQUE IS KNOWN AS CO-FERMENTATION. SIMILAR TO BLENDING, THE MAIN DIFFERENCE IS THAT THE GRAPES ARE PUT TOGETHER DURING FERMENTATION, SO THERE ARE UNIQUE EXPRESSIONS THAT ARE MORE COMPLEX THAN SIMPLY BLENDING THEM TOGETHER. THE 2015 VINTAGE WAS THE WARMEST AND EARLIEST ON RECORD, HOWEVER OUR COOL HARVEST EVENINGS KEPT THE NATURAL ACIDITY INTACT, SO ALL OF THE LUSH, RIPE FRUIT HAS A TIGHT FRAMEWORK. DARK CHERRY FRUIT, RIPE BERRY NOTES, AND A LONG SEAMLESS MOUTHFEEL DEFINE THIS WINE. ENJOY!”

Ray McKee

RAY MCKEE,
WINEMAKER

TECHNICAL DATA

TOTAL ACIDITY:	0.57 G/100ML
pH:	3.82
ALCOHOL:	15.1%
BLEND:	51% COLD CREEK VINEYARD MALBEC, 46% COLD CREEK VINEYARD MERLOT AND 3% COLD CREEK VINEYARD CABERNET SAUVIGNON
CASES PRODUCED:	519
FOOD PAIRINGS:	BACON-WRAPPED FILET AND GRILLED PORTOBELLO MUSHROOMS