

Chateau Ste Michelle

COLD CREEK VINEYARD

2015 CHARDONNAY

COLUMBIA VALLEY

TASTING NOTES

"Cold Creek Chardonnay is characterized by concentration and intensity from the 40-year-old vines and warmth of the site. This Chardonnay is a decadent style with rich ripe fruit and a toasty character."

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

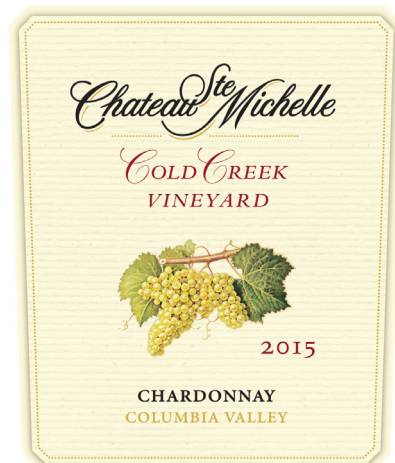
- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout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

VINEYARDS

- Planted in 1973, the south-facing Cold Creek Vineyard enjoys one of the longest and warmest growing seasons in Washington state's Columbia Valley.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

WINE MAKING

- 39% of the blend underwent natural fermentation for more interesting nuances and complexity.
- 100% sur lie aged for 10 months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- 100% malolactic fermented for softness, balance and depth.
- Aged in 100% French oak barrels, 61% new.



TECHNICAL DATA

Alcohol	14.5%
Total acidity	0.58g/100 ml
pH	3.53
Blend	100% Cold Creek Vineyard Chardonnay

FOOD PAIRINGS

Foods	seafood risotto, salmon, veal
Herbs	ginger, orange zest, tarragon

