

Chateau Ste Michelle

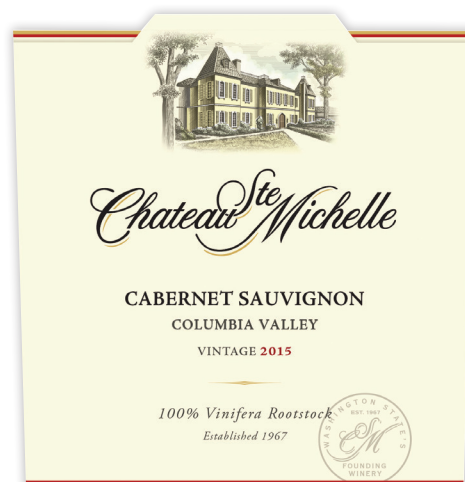
2015 CABERNET SAUVIGNON COLUMBIA VALLEY

TASTING NOTES

"We craft our Columbia Valley Cabernet to highlight concentrated Washington red fruit in an accessible style. This is an inviting Cab with plenty of complexity and structure with silky tannins. It's also very versatile with food. Enjoy it with beef tenderloin or pasta."

Bob Bertheau

BOB BERTHEAU, HEAD 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 Columbia Valley vineyards in eastern Washington including our Cold Creek, Canoe Ridge Estate and Indian Wells vineyards.
- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.

WINEMAKING

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.
- Aged 14 months in American and French oak, 32% new.

TECHNICAL DATA

Total acidity 0.55 /100ml
pH 3.85 pH
Alcohol 13.5%

Blend 87% Cabernet Sauvignon,
6% Merlot, 4% Syrah,
1% Malbec, 1% Cabernet
Franc, 1% Petit Verdot

FOOD PAIRING

Foods *blue cheese, beef, veal, dark chocolate*
Herbs *mustard, paprika, rosemary, thyme*
Spice *Allspice, cloves, ginger, mace, nutmeg*



ste-michelle.com

