

# Chateau Ste Michelle

## COLD CREEK

CABERNET SAUVIGNON  
2016

### TASTING NOTES

"Planted in the 1970s, Cold Creek is one of Washington's oldest and most acclaimed vineyards. Character builds season after season in the growth rings of the old woody vines. Sun-drenched growing conditions with low rainfall result in small berries with full-bodied flavors. This Cabernet has broad-shouldered structure, concentrated fruit character and deep color. Drinkable now or lay down to age."



Joe Cotta, vineyard manager

### VINTAGE

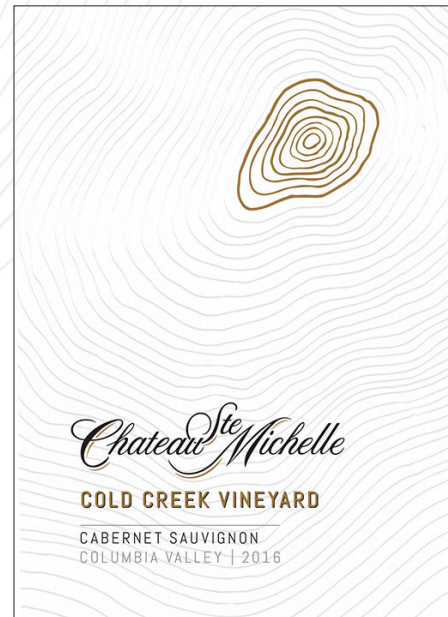
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

### 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

- Fermented in small lots for maximum flexibility during blending.
- Daily gentle pumpovers during fermentation help extract optimal flavor and color.
- Each fermentation lot is tasted daily to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged for 22 months in 41% new French oak, and 20% new American oak.
- Aged for 18 months in French and American oak, 66% new.



### TECHNICAL DATA

TA	062g/100ml
pH	3.64
Alcohol	14.7%
Blend	100% Cabernet Sauvignon
Cases produced	10,600

### FOOD PAIRINGS

FOODS beef, hearty pastas, rack of lamb  
HERBS cracked black pepper, rosemary