

Chateau Ste Michelle

COLD CREEK VINEYARD 2016 CHARDONNAY COLUMBIA VALLEY

TASTING NOTES

“Cold Creek Chardonnay is characterized by concentration and intensity from the 45-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

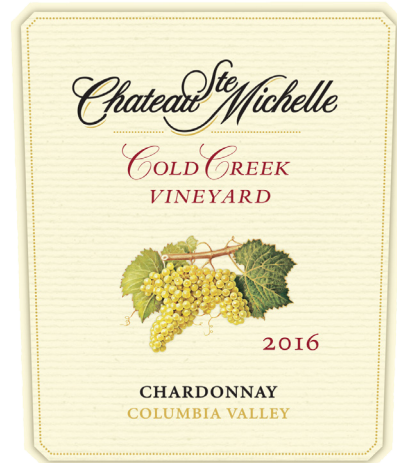
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November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

VINEYARDS

- Planted in 1973, the south-facing Cold Creek Vineyard 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

- 90% 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, 32% new.



TECHNICAL DATA

Alcohol	14.5%
TA	0.62 g/100 ml
pH	3.52
Blend	100% Cold Creek Vineyard Chardonnay

FOOD PAIRINGS

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

