

# Chateau Ste Michelle

## 2016 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

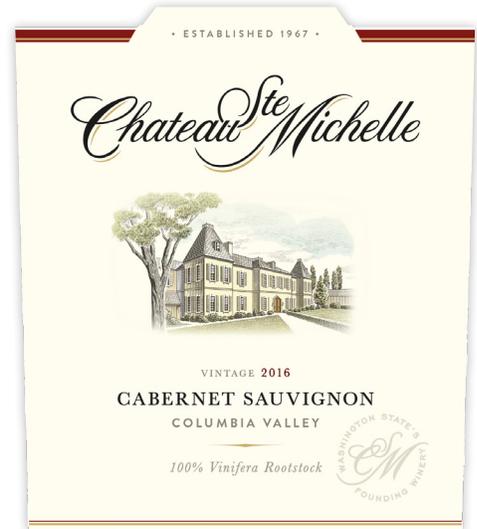
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November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

### VINEYARDS

- Sourced from Columbia Valley vineyards throughout eastern Washington including our Cold Creek, Canoe Ridge Estate 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

TA 0.61 /100ml  
pH 3.77  
Alcohol 13.5%

Blend 91% Cab, 6% Syrah,  
1% Grenache, 0.5% Cab Franc,  
0.5% Malbec, 0.5% Merlot,  
0.5% Petit Verdot

### FOOD PAIRING

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



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