

Chateau Ste Michelle

RED MOUNTAIN

CABERNET SAUVIGNON
2016

SPECIAL SITES COLLECTION™

TASTING NOTES

"We are pleased to introduce our new Red Mountain Cabernet to showcase one of Washington's warmest and most renowned regions known for rich concentrated red wines. We crafted this Red Mountain Cab to highlight the ripe fruit characteristics and intense aromatics and focused tannins reflective of this very hot and dry region. Our wine offers aromas and flavors of black cherry, cardamom spice and dark chocolate with an elegant structure and refined tannins. We hope you enjoy this ultimate sense of place."

Bob Bertheau

Bob Bertheau, Head Winemaker

VINTAGE

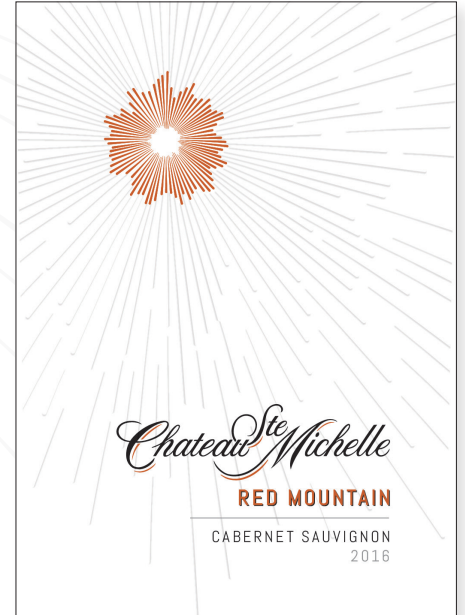
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15–November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

VINEYARDS

- Red Mountain is one of the warmest, driest regions in Washington, producing small berries with intense concentration.
- 80% Heart of the Hill Cabernet Sauvignon
- 18% Canyons Red Mountain Cabernet Sauvignon
- 2% Ranch at the End of the Road Syrah

WINEMAKING

- Grapes were sorted with a state-of-the-art receiving and separation system that gently removes stems and leaves, allowing for more pure fruit expression.
- Daily gentle pumpovers during fermentation extract optimal flavor and color and minimize harsh tannins.
- 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 18 months in French and American oak, 66% new.



TECHNICAL DATA

TA	0.56g/100ml
pH	3.83
Alcohol	14.9%
Blend	98% Cabernet Sauvignon, 2% Syrah
Cases produced	3,051

FOOD PAIRINGS

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