Chateau Ste Michelle

2017 Mimi Cabernet Sauvignon
Horse Heaven Hills

Mimi CABERNET SAUVIGNON

TASTING NOTES

"Delicate yet structured style of Cabernet, brimming with Horse Heaven Hills AVA qualities. Bright red cherry, fresh brambles, hints of cherry cola and gentle toasted oak. Signature powdery, dusty tannins that are food friendly but also light enough to enjoy on its own. Fresh aromas on the nose and fresh flavors on the palate."
— Bob Bertheau, Winemaker

VINTAGE

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARDS

- Sourced from Cabernet Sauvingon fruit from vineyards in the Horse Heaven Hills AVA.
- Our estate vineyards of Canoe Ridge Estate and Horse Heaven Vineyard contributed to the blend.
- An ideal site for Cabernet Sauvingon, the vineyard at Canoe Ridge Estate lies on a steep South facing slope to the Columbia River.
- Planted in 1991, the site's proximity to the river and strong wind patterns protect it from temperature extremes, allowing uniform ripening and excellent color development.

WINE MAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and separation system designed to gently deliver fruit to the fermenters, allowing for pure varietal expression and soft mouthfeel.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure and find the right moment to drain the wine from the skins.
- Aged 20 months in 55% new American and French Oak.

FOOD PAIRINGS

Braised or grilled beef, lamb chops, duck breast, and veal.

ALCOHOL	14.5%
TA	0.52G /100 ML
PH	3.93
BLEND	100% CABERNET SAUVIGNON