



TA: 0.59 g/100 mL

PH: 3.63

ALCOHOL: 14.5%

RESIDUAL SUGAR: 0.08 g/100 mL

BLEND: 100% Cold Creek Vineyard
Chardonnay

CASE PRODUCTION:
1500

COLUMBIA VALLEY

2022 Cold Creek Vineyard Chardonnay

VINTAGE NOTES

- The 2022 season started with an unusually cool and wet spring. Below average temperatures from April to July caused delay in ripening, causing a late harvest.
- All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- Although we had to harvest select grapes earlier than expected, the quality of fruit was outstanding. The wines are very promising, showing nice acidity and great flavors.
- Both our white and red wines are showing well, and we cannot wait to see how they develop as they continue to age.

VINEYARD NOTES

- Planted in 1973, the remote Cold Creek Vineyard is a warm, dry site producing wines of intensity and concentration.
- The low yielding old vines produce small clusters and small berries, resulting in bold varietal flavors and deep color.
- Cold Creek Vineyard is LIVE and Salmon Safe certified.

HISTORY NOTES

- Established in 1934, Chateau Ste. Michelle pioneered vinifera grape growing in Washington State.
- The winery owns 3,500 acres in the Columbia Valley of eastern Washington, including Horse Heaven, Canoe Ridge Estate and Cold Creek vineyards.
- Chateau Ste. Michelle's award-winning wines can be found in all 50 states, and more than 100 countries worldwide.

WINEMAKING NOTES

- Aged in 100% French oak, 50% new.
- Aged sur lie for 9 months with regular hand stirring to soften the wine and integrate fruit and oak flavors.

TASTING NOTES

The Cold Creek Vineyard provides warm and dry growing conditions which results in greater concentration of flavors. Our Cold Creek Chardonnay has hints of citrus fruit, green apple and minerality with a rich and creamy texture on the finish. – Taylor Butterfield, Winemaker