

Chateau Ste Michelle®

COLD CREEK VINEYARD

2006 CHARDONNAY

TASTING NOTES

“Cold Creek Chardonnay is characterized by intensity and depth from the 30-year-old vines and warmth of the site. The 2006 exhibits aromas of apples and lemon with smoke and toast flavors on the finish. The Cold Creek Chardonnay is our biggest Chardonnay, but the 2006 bottling also maintains a nice level of elegance, which was a hallmark of the 2006 vintage.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry weather, warm days and cool nights.
- Harvest began early, with some white grapes being picked in late August.
- A cool spell in mid-September slowed things down and allowed more hang time for enhanced flavor development.

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.
- The site's weak, silty loam soils with low water holding capacity allow precise control of vine growth through drip irrigation and canopy management.

WINEMAKING

- Winemaker Bob Bertheau's goal is to craft soft, harmonious, integrated Chardonnays, while highlighting the power and concentration of Cold Creek fruit.
- Half of the blend underwent natural fermentation for more interesting nuances and complexity.
- Fermented in 54% new and one-year-old French oak barrels.
- 100% *sur lie* aged for nine months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- 100% malolactic fermented for softness, balance and depth.
- Unfined to retain the structured focus of Cold Creek fruit.



TECHNICAL DATA

<i>Alcohol</i>	14.1%
<i>Total Acidity</i>	0.53g/100 ml
<i>pH</i>	3.55
<i>Blend</i>	100% Cold Creek Chardonnay
<i>Cases Produced</i>	4,700

FOOD PAIRINGS

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

