

Chateau Ste Michelle®

2005 CABERNET SAUVIGNON COLUMBIA VALLEY

TASTING NOTES

“OUR WINEMAKING GOAL WITH THE COLUMBIA VALLEY CABERNET IS TO HIGHLIGHT CONCENTRATED WASHINGTON RED FRUIT IN AN ACCESSIBLE STYLE. THIS IS OUR “EVERYDAY” CAB WITH PLENTY OF COMPLEXITY AND STRUCTURE. IT’S ALSO VERY VERSATILE WITH FOOD--TRY IT WITH BEEF, PORK OR PASTA.”

Bob Bertheau

BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

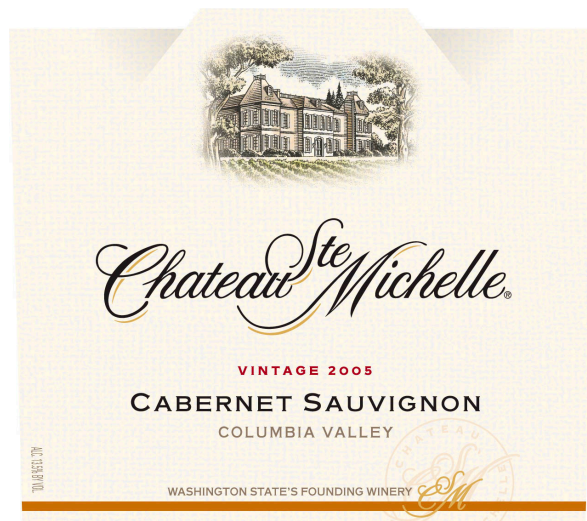
- The 2005 harvest tested our winemaker’s patience, but ultimately delivered excellent quality fruit.
- The growing season started cool, followed by 90+ degree days in July and August.
- September brought cool and constant weather, which extended the season, allowing grapes extra time to ripen on the vine and enhance flavor development.

VINEYARDS

- Sourced from Columbia Valley vineyards in eastern Washington including our Cold Creek, Canoe Ridge Estate and Indian Wells 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.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

WINEMAKING

- Winemaker Bob Bertheau’s goal is to produce a softer mouthfeel and enhanced complexity in the red wines, while highlighting Washington fruit character.
- Ripe grapes were destemmed, crushed 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 16 months in American and French oak, 16% new.



TECHNICAL DATA

TOTAL ACIDITY	0.55/100ml
PH	3.78
ALCOHOL	13.5%
BLEND	76% Cabernet Sauvignon, 11% Merlot 9% Syrah 3% Cabernet Franc, 1% Malbec

FOOD PAIRING

FOODS	bleu cheese, duck, beef, veal, dark chocolate
HERBS	mustard, paprika, rosemary, thyme
SPICE	Allspice, cloves, ginger, mace, nutmeg

