

Chateau Ste Michelle®

2005 INDIAN WELLS CABERNET SAUVIGNON COLUMBIA VALLEY

TASTING NOTES

“The Indian Wells Cabernet is our warm climate ripe, jammy Cabernet. The 2005 bottling is no exception. The wine exudes sweet blackberry pie and vanilla aromas and flavors with loads of complexity. This is our big bold, obvious Cabernet and after just two vintages, it has quickly become a fan favorite. Wonderful Cab from such esteemed growers as Indian Wells, Jones, Washington Fruit and even Cold Creek Vineyard are woven together with a little Syrah to make a wine that says boldly ‘I’m from Washington.’ Meant to enjoy in its youth, try it with shish kabobs, a flat iron steak or even with a nibble of dark chocolate.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

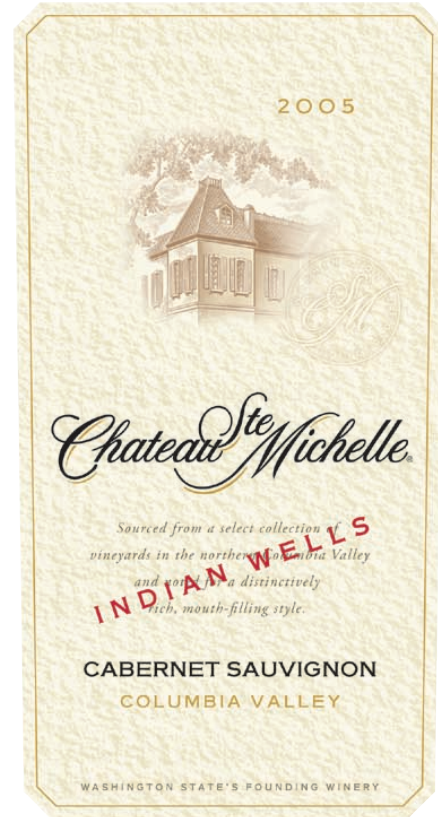
- The 2005 harvest tested our winemaker’s patience, but ultimately delivered excellent quality fruit.
- The growing season started cool, followed by 90+ degree days in July and August.
- September brought cool and constant weather, which extended the season, allowing grapes extra time to ripen on the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

VINEYARDS

- This Cabernet is sourced from vineyards throughout the Wahluke Slope in Washington state, including our Indian Wells Vineyard.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- Indian Wells vineyard is a very warm site with a long growing season.
- The site’s loamy, sandy, well-draining soils allow vine growth to be meticulously controlled through drip irrigation and canopy management.
- The region is a consistent producer of high quality, ripe fruit, yielding wine with intense color and flavor.

WINEMAKING

- Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment is tasted every day 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 18-20 months in predominately new American oak to enhance the sweet mid-palate of the Wahluke Slope fruit. That nice sweet mid-palate comes from barrel coopers such as Seguin Moreau, Barrel Associates and Dargaud Jaegle.
- A small percentage of Wahluke Slope Syrah fruit contributed to the blend for enhanced jammy fruit character.



TECHNICAL DATA

pH	3.76
Total Acidity	0.57g/100 ml
Alcohol	14.2%
Blend	91% Cabernet Sauvignon, 9% Syrah
Cases Produced	34,000

FOOD PAIRINGS

Foods:	stuffed peppers, blue cheese, duck, beef, veal, dark chocolate
Herbs:	mustard, paprika, rosemary, thyme
Spices:	allspice, cloves, ginger, mace, nutmeg

