

Chateau Ste Michelle®

2006 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 INVITING 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

- 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.
- A cool spell in mid-September slowed things down and allowed more hang time for enhanced 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, 15% new.



TECHNICAL DATA

TOTAL ACIDITY 0.57/100ml

PH 3.77

ALCOHOL 13.5%

BLEND 76% Cabernet Sauvignon,
20% Syrah
2% Merlot
1% 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

