

Chateau Ste Michelle®

C O L D C R E E K V I N E Y A R D

2 0 0 4 C A B E R N E T S A U V I G N O N

TASTING NOTES

“Cabernet from this 30-year-old vineyard always delivers power, structure and rich concentrated black fruit. I have tried to harness this power into something a little friendlier in the first few years of release, while not taking away from its inherent ability to age...literally wanting my cake and eating it too! Concentrated aromas of pomegranates, blueberries, cocoa and molasses lead to a rich mid-palate with loads of dark chocolate on the finish. This is a classic Cold Creek Vineyard and classic Washington Cabernet. Try prime rib or even lamb with this Cab. There is no limit to the foods that will match this great wine.”

Bob Bertheau

Bob Bertheau, Head Winemaker

VINTAGE

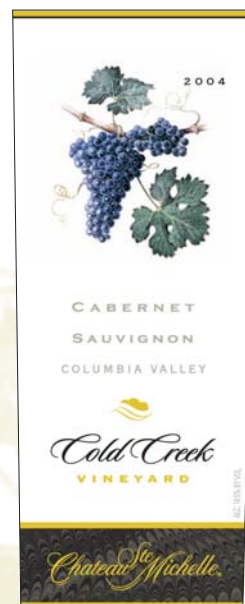
- A hot growing season in 2004 followed by a cool fall created a longer harvest, resulting in wines with ripe, rich flavors.
- Hot, dry weather from bud break to mid-August prompted the earliest harvest start on record, beginning August 16.
- Cool temperatures and intermittent light rain in mid-September slowed ripening and extended hang time.
- Warm temperatures and dry weather resumed in early October through harvest's end with final berries being picked in early November.

VINEYARDS

- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- The site's weak, loamy sand and gravel soils with low-water holding capacity produce moderate crops and concentrated grapes.
- Cold Creek typically is one of the earliest vineyards in the region to ripen.

WINEMAKING

- 2004 marks Bob Bertheau's first red wine harvest for Chateau Ste. Michelle, where he managed the red winemaking from start to finish for the first time. His goal is to produce a softer mouthfeel and enhanced complexity in the red wines, while highlighting the power and concentration of Cold Creek fruit.
- Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize complexity.
- Twice-daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Aged for 21 months French, American and Hungarian oak, 56% new.
- Frequent airative racking takes place during barrel aging to soften tannins and enhance mouthfeel.



TECHNICAL DATA

Total Acidity	.59g/100ml
pH	3.77
Alcohol	14.5%
Blend	100% Cold Creek Cabernet Sauvignon
Cases Produced	5,000

FOOD PAIRINGS

Foods	beef, hearty pastas, veal
Herbs	cracked black pepper, rosemary

