

Chateau Ste Michelle

COLD CREEK VINEYARD 2008 RIESLING

TASTING NOTES

“Cold Creek Vineyard is known for producing a rich, soft style of Riesling because of the area’s warm temperatures. This 2008 bottling offers aromas of ripe peach and grapefruit with a refined elegance and a refreshing finish. The wine’s concentration is attributed to the older vines at Cold Creek. This Riesling would be a great match with a spicy Thai chicken salad.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

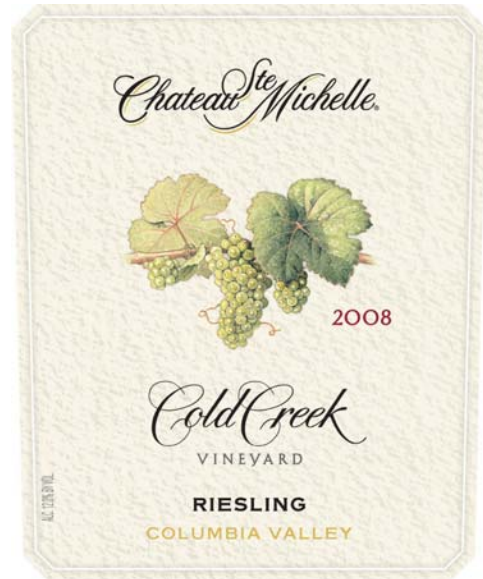
- A “perfect” ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state’s Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Warm weather in August provided ideal ripening conditions for grapes across all varieties and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

VINEYARDS

- Planted in the early 1970s, Cold Creek Vineyard is one of Washington’s oldest and most acclaimed vineyards.
- The vineyard is located 38 miles east of Yakima, Washington, south of the Columbia River and Wahluke Slope.
- Cold Creek Vineyard enjoys one of the longest and warmest growing seasons in the Columbia Valley.
- The site’s silty loam soil and the area’s low annual rainfall force the vines to struggle, producing fruit with intense, concentrated flavors and aromas.

WINEMAKING

- Riesling grapes were picked over a four week period. This resulted in varying sweetness levels in the Riesling fruit that came into the cellar, giving the winemaker more blending options to work with.
- A cool fermentation was used to preserve varietal character.



TECHNICAL DATA

<i>Alcohol</i>	12.0%
<i>Total Acidity</i>	0.71g/100 ml
<i>pH</i>	3.06
<i>Blend</i>	100% Cold Creek Vineyard Riesling
<i>Residual Sugar</i>	2.31g/100 ml

FOOD PAIRINGS

<i>Foods:</i>	crab, fresh fruit, poultry, mild cheeses, Asian dishes
<i>Herbs:</i>	dill, parsley, chervil
<i>Spices:</i>	allspice, black pepper, cloves, nutmeg

