

# Chateau Ste Michelle®

## COLD CREEK VINEYARD

2006 SYRAH

### TASTING NOTES

“Planted in the 1970’s, Cold Creek is heralded as one of Washington state’s oldest iconic vineyards. Bold, dark fruits and boysenberry jam are scented with leather in this dense, inky Syrah.”

*Bob Bertheau*

- Bob Bertheau, Head Winemaker

### VINTAGE

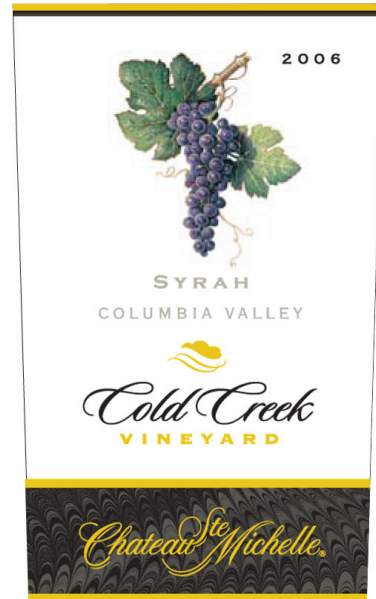
- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry weather, warm days and cool nights.
- Harvest began early, with some white grapes being picked in late August.
- A cool spell in mid-September slowed things down and allowed more hang time for enhanced flavor development.

### VINEYARDS

- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site with high heat accumulation.
- The low yielding 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

- Ripe grapes were destemmed, crushed and inoculated with a variety of yeasts for maximum complexity.
- Twice daily pumpovers helped extract optimal flavor and color during fermentation.
- Aged in French and American oak for 18 months.
- Frequent airative racking took place in the cellar during barrel aging to soften tannins and enhance mouthfeel.



### TECHNICAL DATA

<i>Alcohol</i>	14.4%
<i>Total Acidity</i>	0.62g/100 ml
<i>pH</i>	3.85
<i>Blend</i>	100% Syrah
<i>Cases produced</i>	600

### FOOD PAIRINGS

<i>Foods</i>	beef, grilled salmon, strongly flavored cheeses
<i>Herbs</i>	basil, oregano, rosemary, thyme

