

Chateau Ste Michelle®

COLD CREEK VINEYARD 2006 CABERNET SAUVIGNON

TASTING NOTES

"Cabernet from this 30-year-old vineyard always delivers power, structure and rich concentrated black fruit. This is a big shouldered wine with aromas and flavors of blackberry jam. Fruit is the star of the show for our Cold Creek Cabernet!"

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

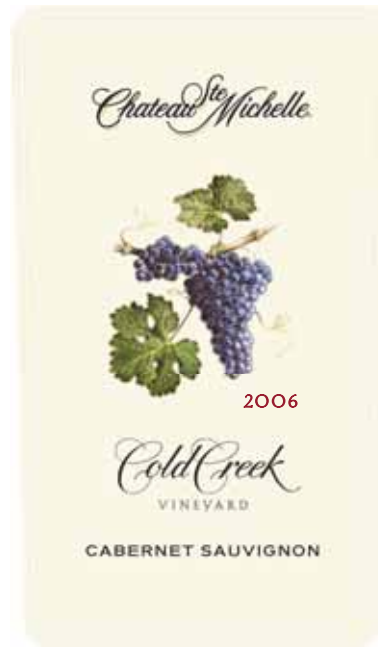
- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry, warm days and cool nights.
- Harvest began early, with some white grapes being 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 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

- Winemaker Bob Bertheau's goal is to produce a softer mouthfeel and enhanced complexity in the red wines, while highlighting the power of Cold Creek fruit.
- 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.
- Aged for 21 months in French oak.
- Frequent airative racking takes place during barrel aging to soften tannins and enhance mouthfeel.



TECHNICAL DATA

<i>Total acidity</i>	0.56g/100ml
<i>pH</i>	3.81
<i>Alcohol</i>	14.4%
<i>Blend</i>	98% Cabernet Sauvignon 2% Merlot
<i>Cases produced</i>	8,000

FOOD PAIRING

<i>Foods</i>	beef, hearty pastas, veal
<i>Herbs</i>	cracked black pepper, rosemary

