

Chateau Ste Michelle®

COLD CREEK VINEYARD

2008 CHARDONNAY

TASTING NOTES

“Cold Creek Chardonnay is typified by concentration and intensity from the 35-year-old vines and warmth of the site. This Chardonnay exhibits aromas of apple and lemon with toast flavors on the finish. The Cold Creek Chardonnay is our biggest Chardonnay with weight and body, but is also balanced with a restrained finish.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

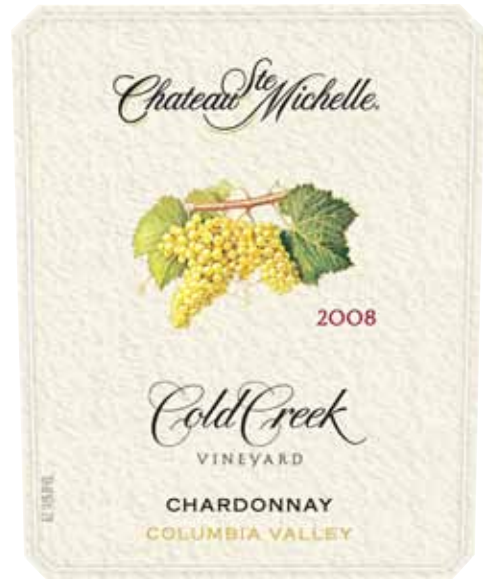
- A “perfect” ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state’s Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Warm weather in August provided ideal 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 1973, the south-facing Cold Creek Vineyard enjoys one of the longest and warmest growing seasons in Washington state’s Columbia Valley.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors.
- The site’s weak, silty loam soils with low water holding capacity allow precise control of vine growth through drip irrigation and canopy management.

WINEMAKING

- Ripe grapes were lightly pressed and inoculated with a variety of yeasts for maximum complexity.
- Fermented in 63% new French oak barrels.
- 100% *sur lie* aged for 10 months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- 100% malolactic fermented for softness, balance and depth.



TECHNICAL DATA

<i>Alcohol</i>	14.5%
<i>Total Acidity</i>	0.53g/100 ml
<i>pH</i>	3.64
<i>Blend</i>	100% Cold Creek Vineyard Chardonnay

FOOD PAIRINGS

Foods: seafood risotto, salmon, veal
Herbs: ginger, orange zest, tarragon

