

Chateau Ste Michelle®

COLD CREEK VINEYARD

2007 RIESLING

TASTING NOTES

“Cold Creek Vineyard has a long tradition of producing a rich, soft tropical style of Riesling because of the area’s warm temperatures. This 2007 Cold Creek Riesling offers deep fruit-driven aromas and flavors of ripe peach and pineapple, while maintaining a refined elegance and a fresh, clean, refreshing finish. The wine’s concentration is attributed to the older vines that Cold Creek is so well known for. My food choice with this wine is a spicy Thai chicken salad.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

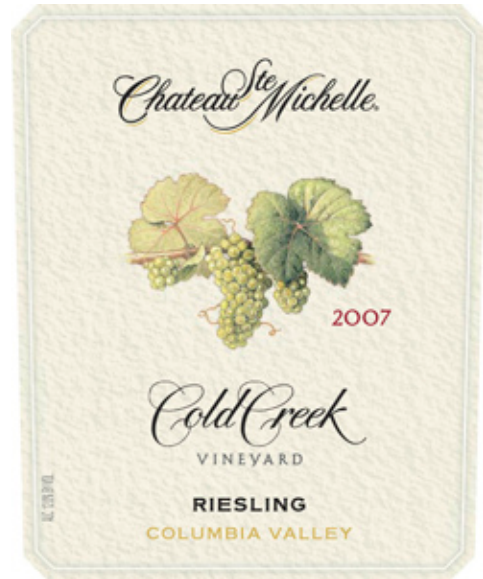
- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike led to smaller canopy which allowed more light penetration and contributed to overall good flavor development in the fruit. The hot temperatures also resulted in smaller berries with concentrated flavors.
- Weather conditions during the summer and throughout harvest were ideal with mild to average temperatures.
- Mild temperatures in early September allowed Riesling to hold more natural acidity than in most years.

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

- A cool September enabled vineyard staff to pick the Riesling grapes 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>	0.62g/100 ml
<i>pH</i>	3.11
<i>Blend</i>	100% Cold Creek Vineyard Riesling
<i>Residual Sugar</i>	3.21g/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

