

# Chateau Ste Michelle

## CABERNET SAUVIGNON

COLUMBIA VALLEY

2008

### TASTING NOTES

"Our goal with the Columbia Valley Cabernet is to highlight concentrated Washington red fruit in an accessible style. This is our inviting Cab with plenty of complexity and structure with silky tannins. It's also very versatile with food--try it with beef, pork or pasta."

*Bob Bertheau*

BOB BERTHEAU, HEAD WINEMAKER

### VINTAGE

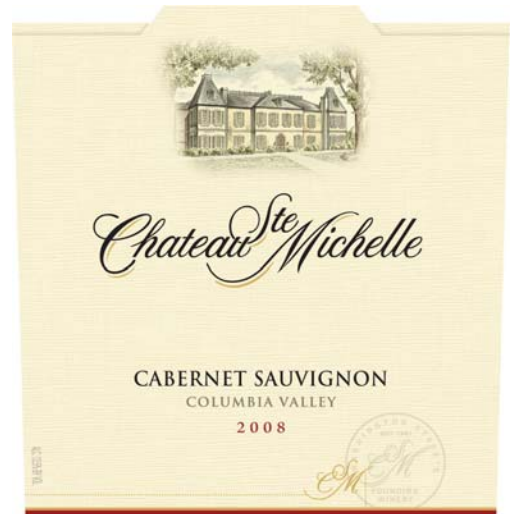
- ♦ A "perfect" ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state's Columbia Valley in 2008.
- ♦ Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- ♦ Warm weather in August provided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

### VINEYARDS

- ♦ Sourced from Columbia Valley vineyards in eastern Washington including our Cold Creek, Canoe Ridge Estate and Indian Wells vineyards.
- ♦ Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- ♦ Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- ♦ Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

### WINEMAKING

- ♦ Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- ♦ Gentle pumpovers during fermentation were used to extract color and flavor and produce soft, supple tannins.
- ♦ Aged 16 months in American and French oak, 32% new.



### TECHNICAL DATA

Total acidity	0.54g/100ml
ph	3.85
Alcohol	13.5%
Blend	77% Cabernet Sauvignon 9% Syrah 7% Merlot 3% Mourvedre 2% Petit Verdot 1% Malbec 1% Grenache

### FOOD PAIRING

Foods	bleu cheese, duck, beef, veal, dark chocolate
Herbs	mustard, paprika, rosemary, thyme
Spice	allspice, cloves, ginger, mace, nutmeg



STE-MICHELLE.COM

