

# Chateau Ste Michelle®

## COLD CREEK VINEYARD

2009 CHARDONNAY

### TASTING NOTES

“Cold Creek Chardonnay is typified by concentration and intensity from the 35-year-old vines and warmth of the site. The 2009 Chardonnay exhibits rich, ripe fruit with notes of roasted hazelnuts. The Cold Creek Chardonnay is our biggest Chardonnay with weight and body, but is also balanced with a restrained finish.”



Bob Bertheau, Winemaker

### VINTAGE

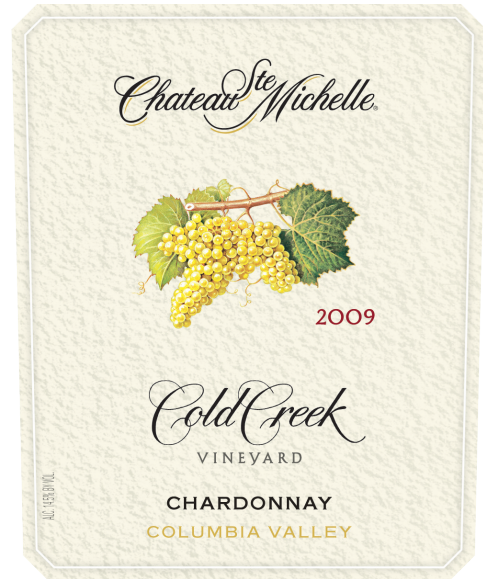
- The 2009 growing season was ideal with dry, warm weather and lots of sunshine.
- The season started a week late in blooming, but caught up as the perfect ripening weather lasted through September.
- The weather was not too hot, which allowed grapes to retain their natural acidity.
- The 2009 whites have fruit forward flavors and plenty of natural acid.

### 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 53% new French oak barrels.
- 100% sur lie aged for nine months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- 100% malolactic fermented for softness, balance and depth.



### TECHNICAL DATA

Alcohol	14.5%
Total Acidity	0.60g/100 ml
pH	3.45
Blend	100% Cold Creek Vineyard Chardonnay

### FOOD PAIRINGS

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

