

Chateau Ste Michelle

COLD CREEK VINEYARD

2011 CHARDONNAY

TASTING NOTES

“Cold Creek Chardonnay is typified by concentration and intensity from the 40-year-old vines and warmth of the site. This Chardonnay is a decadent style with ripe fruit and a toasty character. The cooler 2011 vintage in Washington provided enhanced acidity with an elegant finish. The combination of a powerful vineyard in a cooler vintage makes for a very balanced and ageable style of Chardonnay.”



Bob Bertheau, Head Winemaker

VINTAGE

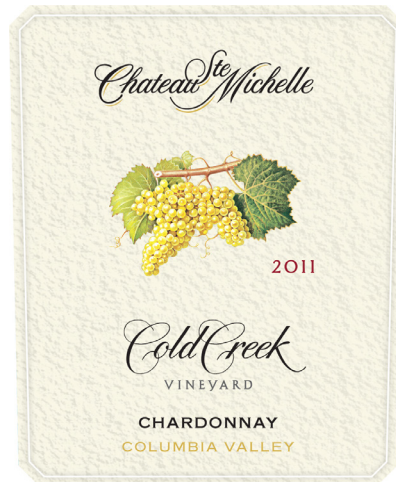
- Cool temperatures during spring delayed bud break and bloom by three to four weeks.
- Consistently warm summer temperatures lengthened the ripening period, resulting in harvest starting three weeks later than normal.
- Without the growing season's typical temperature spikes that surpass 100° F, grapes ripened very evenly with the required sugar levels and ideal physiological maturity.

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

- Fermented in 100% French oak barrels, 43% new.
- 100% sur lie aged for ten 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>	0.56g/100ml
<i>pH</i>	3.61
<i>Blend</i>	100% Cold Creek Chardonnay

FOOD PAIRINGS

<i>Foods</i>	Seafood risotto, salmon, veal
<i>Herbs</i>	Ginger, orange zest, tarragon

