

Chateau Ste Michelle

COLD CREEK VINEYARD 2014 CHARDONNAY COLUMBIA VALLEY

TASTING NOTES

“Cold Creek Chardonnay is characterized by concentration and intensity from the 40-year-old vines and warmth of the site. This Chardonnay is a decadent style with rich ripe fruit and a toasty character.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

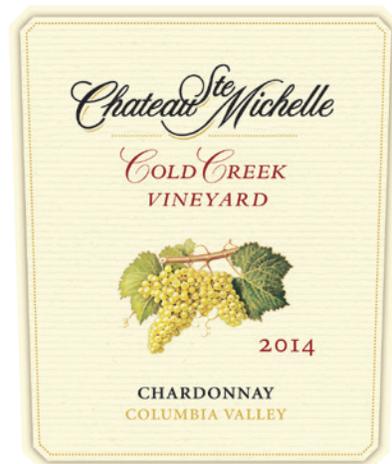
- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations

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.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

WINEMAKING

- 73% of the blend underwent natural fermentation for more interesting nuances and complexity.
- Aged in 100% French oak barrels, 51% new.
- 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.
- Bottled unfiltered to maintain natural complexity and intense flavors.



TECHNICAL DATA

Alcohol	14.5%
Total acidity	0.57g/100 ml
pH	3.56
Blend	100% Cold Creek Vineyard Chardonnay

FOOD PAIRINGS

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

