

Chateau Ste Michelle

2014 CABERNET SAUVIGNON COLUMBIA VALLEY

TASTING NOTES

"We craft our Columbia Valley Cabernet to highlight concentrated Washington red fruit in an accessible style. This is an inviting Cab with plenty of complexity and structure with silky tannins. It's also very versatile with food. I like this wine with beef tenderloin and pasta."



BOB BERTHEAU, HEAD WINEMAKER

VINTAGE

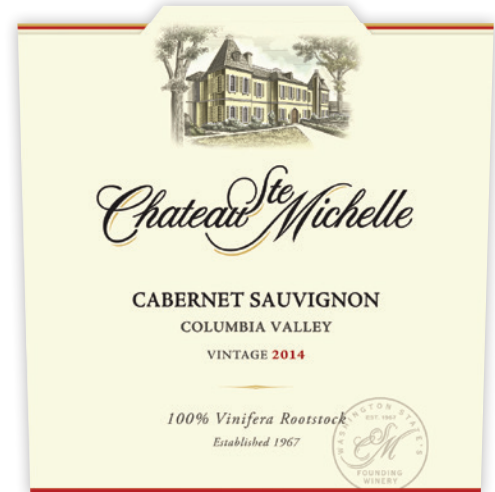
- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent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

VINEYARDS

- 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.

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 14 months in American and French oak, 32% new.



TECHNICAL DATA

TA	0.55 g/100 ml
pH	3.78
Alcohol	13.5%
Blend	88% Cabernet Sauvignon, 3% Syrah, 2% Merlot, 7% other blending varieties including Malbec, Cabernet Franc, Petit Verdot and Grenache

FOOD PAIRING

Foods	<i>Blue cheese, beef, veal, dark chocolate</i>
Herbs	<i>Mustard, paprika, rosemary, thyme</i>
Spice	<i>Allspice, cloves, ginger, mace, nutmeg</i>



ste-michelle.com

