

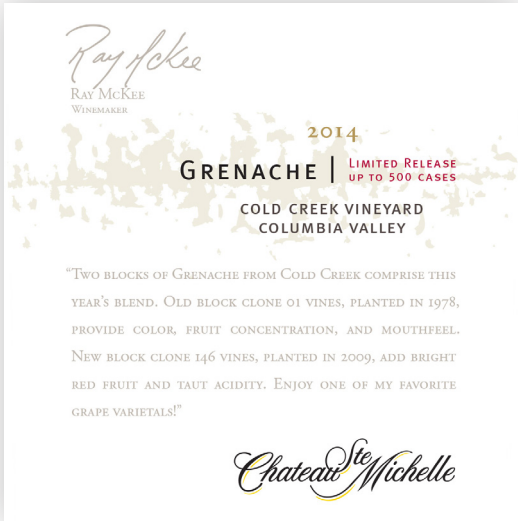
Chateau Ste Michelle®

2014 GRENACHE

COLD CREEK VINEYARD

COLUMBIA VALLEY

LIMITED RELEASE



TASTING NOTES

“GRENACHE IS ONE OF MY FAVORITE VARIETIES TO DRINK AND MAKE. SINCE WE BEGAN OUR PARTNERSHIP WITH MICHEL GASSIER FOR TENET WINES IN 2012, I HAVE BEEN ABLE TO WORK WITH GASSIER IN THE VINEYARD, AND USING RHONE VALLEY VITICULTURE TECHNIQUES, WE ARE GETTING EVEN MORE PHENOMENAL GRAPES RIPENED FROM OUR OLDEST GRENACHE BLENDS. THIS GIVES ME GREATER POTENTIAL – SINCE I BELIEVE THAT ALL OF A WINE’S CHARACTER, FLAVOR, TERROIR, AND AMAZINGNESS COME FROM THE GRAPE – IN GRENACHE AS THESE ARE THE BEST WE HAVE EVER GROWN. PLEASE ENJOY THE UNLOCKED AWESOMENESS FROM THIS COLD CREEK GRENACHE!

Ray McKee

RAY MCKEE, 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 is a warm, dry site with high heat accumulation.
- The low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- Cold Creek typically is one of the earliest vineyards in the region to ripen.
- Cold Creek vineyard is LIVE and Salmon Safe certified.

WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes, allowing for pure varietal expression and soft mouthfeel.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Frequent airative racking takes place during barrel aging to soften tannins and enhance mouthfeel.
- Aged 18 months in 94% neutral and 6% new French oak barrels.

TECHNICAL DATA

TA	0.53 G/100 ML
pH:	3.84
ALCOHOL:	15.2%
BLEND:	97% GRENACHE, 3% SYRAH
CASES PRODUCED:	500
FOOD PAIRINGS:	PORK TENDERLOIN, SALMON, SQUASH, STRONGLY FLAVORED CHEESES
HERB PAIRINGS:	ROSEMARY, THYME, BASIL, OREGANO