

# Chateau Ste Michelle

## COLD CREEK VINEYARD

2012 RIESLING

### TASTING NOTES

“Our Cold Creek Riesling is made from 30-year-old vines and delivers a ripe, lush style of Riesling with aromas of ripe peaches, dried apricots and spice notes. It displays beautiful fruit intensity with a crisp finish.”



Bob Bertheau, Head Winemaker

### VINTAGE

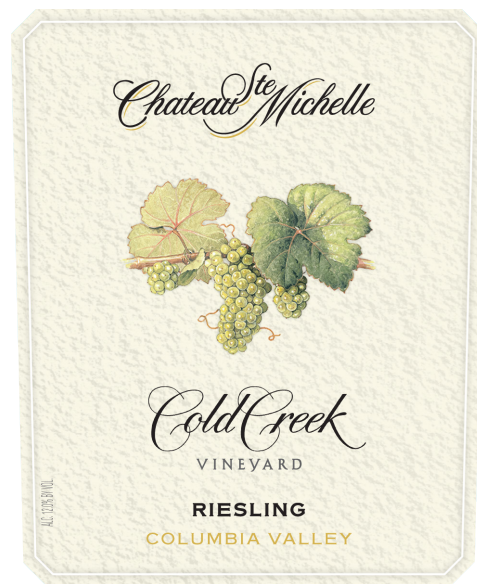
- 2012 was a return to the “classic” Washington vintage and a much welcomed change from the cooler 2010 and 2011 vintages.
- Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly.
- A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

### VINEYARDS

- Planted in the early 1970s, Cold Creek Vineyard is one of Washington’s oldest and most acclaimed vineyards.
- The vineyard is located 38 miles east of Yakima, Washington, south of the Columbia River and Wahluke Slope.
- Low yielding old vines produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- Cold Creek Vineyard enjoys one of the longest and warmest growing seasons in the Columbia Valley.
- Cold Creek Vineyard is LIVE and Salmon Safe certified.

### WINEMAKING

- Vineyard staff picked Riesling grapes over a four week period. This resulted in varying sweetness levels in the Riesling fruit that came into the cellar, giving the winemaker more blending options to work with.
- A cool fermentation was used to preserve varietal character.



### TECHNICAL DATA

<i>Alcohol</i>	12.5%
<i>Total Acidity</i>	0.69g/100ml
<i>pH</i>	3.01
<i>Blend</i>	100% Cold Creek Vineyard Riesling
<i>Residual sugar</i>	1.98g/100 ml

### FOOD PAIRINGS

*Foods:* crab, fresh fruit, poultry, mild cheeses, Asian dishes  
*Herbs:* dill, parsley, chervil  
*Spices:* allspice, black pepper, cloves, nutmeg

