

Chateau Ste Michelle

INDIAN WELLS 2013 CABERNET SAUVIGNON COLUMBIA VALLEY

TASTING NOTES

“The Indian Wells Cabernet is our warm climate ripe, jammy “New World” style of Cabernet Sauvignon. The wine typifies the Wahluke Slope region with dark fruit aromas and flavors. Syrah added an enhanced richness and concentration to the wine.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

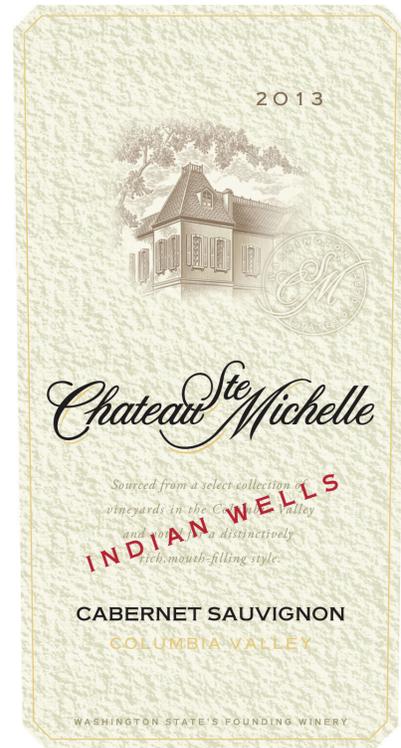
- The 2013 growing season was warm and consistent throughout, perfect for the vines to ripen.
- Harvest started early in mid-August and extended into early November as fall brought cooler temperatures.
- The long, warm 2013 growing season resulted in beautifully ripe and balanced wines.

VINEYARDS

- Nearly 40 percent of the fruit came from vineyards in Washington’s Wahluke Slope AVA, including our Indian Wells Vineyard.
- The Wahluke Slope is a warm region and a consistent producer of ripe concentrated fruit, yielding wine with intense color and flavor.
- Fruit from our Cold Creek and Canoe Ridge Estate vineyards also contributed to the blend.

WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and separation system designed to gently remove any green material from the grapes, allowing for pure varietal expression and soft mouthfeel.
- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Each individual fermentation tank is tasted daily to evaluate the evolution of the tannins and structure, and find the right moment to drain the wine from the skins.
- Aged for 14 months in 51% new American and French oak barrels.



TECHNICAL DATA

Alcohol	14.5%
Total acidity	0.55g/100 ml
pH	3.9
Blend	90% Cabernet Sauvignon, 10% Syrah

FOOD PAIRINGS

Foods	stuffed peppers, blue cheese, duck, beef, veal, lamb, dark chocolate
Herbs	mustard, paprika, rosemary, thyme
Spices	allspice, cloves, ginger, mace, nutmeg

