



# CHATEAU ST. MICHELLE INDIAN WELLS CABERNET SAUVIGNON 2020/\$18.99



## DESCRIPTION

Built on the 1912 estate owned by Seattle lumber baron Frederick Stimson, the winery's roots date back to the Repeal of Prohibition. In 1967 under legendary winemaker Andre Tchelistcheff, a new line of premium vinifera wines was introduced called Ste. Michelle Vintners. The first vines were planted at Cold Creek Vineyard in Eastern Washington in 1972. Four years later, Ste. Michelle Vintners built a French style winery Chateau in Woodinville and changed its name to Chateau Ste. Michelle. Canoe Ridge Estate Vineyard was planted in 1991.

In 2019 they celebrated more than 50 years of winemaking. Since then, they have combined Old World winemaking traditions with New World innovation. In fact, Chateau Ste. Michelle is one of the few premium wineries in the world with two state-of-the-art wineries, one for red and one for white. The whites are made at the Chateau in Woodinville, WA, while the reds are made at their Canoe Ridge Estate winery in Eastern Washington.

## Chateau St. Michelle Indian Wells Cabernet Sauvignon 2020

Since 1967, the dedicated winemakers at Chateau Ste. Michelle have crafted some of the most spectacular wines in the world - notably through the meticulous approach to Indian Wells. Specially selected and carefully aged, this premier Cabernet Sauvignon showcases a lush texture and concentrated flavors of blackberry and black cherry. This is a beautiful blend of 89% Cabernet Sauvignon and 11% Syrah.

## Tasting Notes

**NOSE:** This wine offers aromas and flavors of bold black fruits, dusty notes, and oaky accents.

**PALATE:** It is forceful, delicious, and nicely textured on the palate.

**PAIRING:**

Cabernet Sauvignon is a full-bodied red wine packed with tannin and pairs best with meaty dishes like steak, venison stew, roast beef, ostrich, squab, roasted lamb, and duck.

With aged Cabernet Sauvignon, the tannins are softer, making them more appropriate for leaner cuts of meat like beef tenderloin or meaty fishes such as tuna, grilled swordfish, and steak. Eggplant and mushroom dishes are also wonderful with aged Cabernet Sauvignon.

Cabernet Sauvignon is also high in alcohol, and higher amounts of alcohol make for bolder tasting wines. This is due to the alcohol being a carrier of flavor.

Cabernet Sauvignon will not pair well with light, and delicate dishes as the bold flavours of the wine will overwhelm the flavours of the food. Among Cabernet Sauvignon's heavy-duty flavours are blackberry, cassis, plum, chocolate, vanilla, cedar, coffee, graphite leather, herbs, mint, and smoke.

**WINERY WEBSITE:** [Chateau Ste. Michelle Winery Woodinville, Washington \(ste-michelle.com\)](http://ste-michelle.com)

# Columbia Valley A.V.A., Washington State

