

Chateau Ste Michelle

2011 ETHOS LATE HARVEST RIESLING COLUMBIA VALLEY

TASTING NOTES

"The Ethos Late Harvest Riesling is a rich, decadent wine with intense aromas of orange marmalade, dried apricots and honey. Layers of concentrated flavors are wonderfully balanced with natural acidity and a pure, luscious finish. I can't think of a better way to end a perfect meal!"



Bob Bertheau, Winemaker

VINTAGE

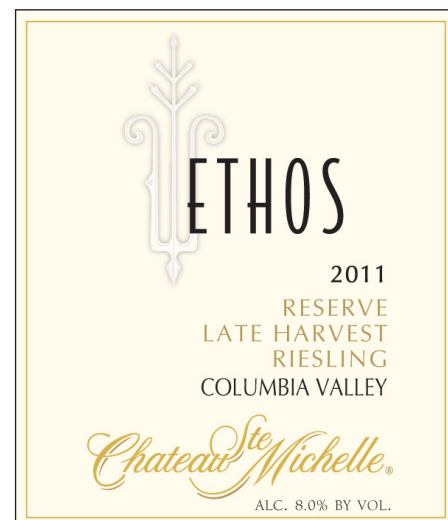
- Cool temperatures during spring delayed bud break and bloom by three to four weeks.
- Consistently warm summer temperatures lengthened the ripening period resulting in harvest starting three weeks later than normal.
- Without the growing season's typical temperature spikes that surpass 100° F, grapes ripened very evenly with the required sugar levels and ideal physiological maturity.
- The cooler vintage allowed Riesling to develop concentrated flavors and vibrant acidity.

VINEYARDS

- Hand selected grape clusters were harvested from our 30-year-old Horse Heaven Vineyard located adjacent to the Columbia River.
- The site enjoys early-morning humidity late in the season and moderate daytime temperatures in which Botrytis cinerea thrives.
- Select Riesling grapes were left hanging on the vine until mid-November to achieve the natural condition of Botrytis required for making this exceptional wine.
- Grapes were picked after the Botrytis set in and had concentrated the sugars and flavors of the fruit.

WINEMAKING

- Botrytis infected clusters of Riesling grapes were carefully harvested on November 10th.
- Following a gentle pressing, the juice was inoculated with an aromatic yeast strain to bring out the desired fresh fruit aromas in the wine.
- Cool fermentation temperatures were maintained in stainless steel tanks to preserve the fruit's intrinsically vibrant flavor profile.



TECHNICAL DATA

Total Acidity	0.90g/100 ml
pH	3.14
Alcohol	8.0%
Residual sugar	23.8g/100ml
Blend	100% Horse Heaven Vineyard Riesling
Brix at harvest	35.0
Harvest date	November 10, 2011

FOOD PAIRINGS

Foods: Fresh fruit tarts, strong cheeses, assorted dried fruits

Spices: cinnamon, nutmeg, orange zest

