



Chateau Ste Michelle

2012 ETHOS MERLOT

TASTING NOTES

"My goal with our Ethos Reserve wines is to showcase the best of Washington for the varietal and the vintage. The Ethos Merlot offers blueberry fruit with wonderful complexity and rich layers. Our Merlots in Washington are so big and concentrated, we actually add a touch of Cabernet to soften the tannins!"

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

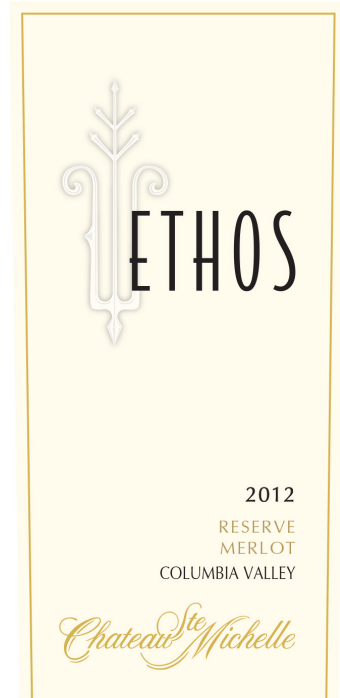
- 2012 was a return to the "classic" Washington vintage and a much welcomed change from the cooler 2010 and 2011 vintages.
- Warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

VINEYARDS

- A majority of the fruit was sourced from vineyards in the Wahluke Slope AVA, a warm region characterized by ripe fruit with intense color and flavor.
- Fruit from our Cold Creek Vineyard also contributed to the blend.
- Planted in 1972, Cold Creek Vineyard is one of the oldest and warmest sites in Washington.

WINEMAKING

- Grapes were sorted with a state-of-the art receiving and separation system that gently removes stems and leaves, allowing for more pure fruit expression.
- Daily gentle pumpovers during fermentation extract optimal flavor and color and minimize harsh tannins.
- Each fermentation lot is tasted daily to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged for 22 months in 60% new French oak.



TECHNICAL DATA

Alcohol	14.5%
Total Acidity	0.53g/100 ml
pH	3.84
Blend	96% Merlot, 4% Cabernet Sauvignon
Cases Produced	1,500

FOOD PAIRINGS

Foods:	Beef, grilled salmon, lamb, strongly flavored cheeses
Herbs:	Basil, oregano, rosemary, thyme

