



Chateau Ste Michelle

2013 ETHOS RESERVE CABERNET SAUVIGNON

TASTING NOTES

"We craft our Ethos Reserve Cabernet to showcase the power and richness of Washington fruit combined with Old World elegance. Our 40-year-old Cold Creek Vineyard contributes to the blend which provides the wine's power and structure. This is the most complex of our Cabernets and offers layers of ripe blueberry fruit with silky tannins."

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

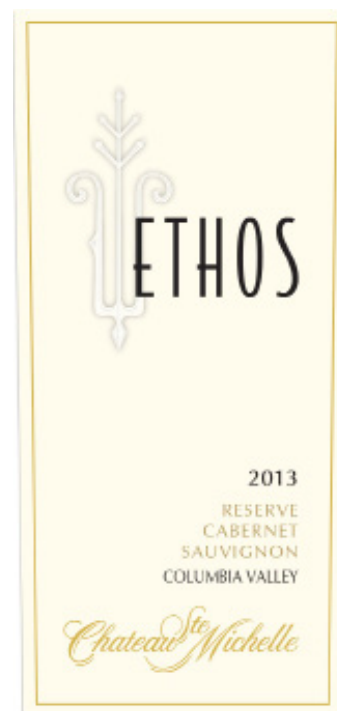
- The 2013 growing season was warm and consistent, perfect for the vines to ripen.
- Harvest started early in mid-August and extended into early November as fall brought cooler temperatures.
- The long, warm 2013 growing season resulted in beautifully ripe and balanced wines.

VINEYARDS

- Approximately one third of the fruit came from our Cold Creek Vineyard (33%), one of the oldest and warmest sites in Washington.
- Planted in 1972, the low yielding old vines of Cold Creek produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- The balance of the fruit came from vineyards in the Horse Heaven Hills AVA (39%), Wahluke Slope AVA (24%) and Red Mountain AVA (4%).

WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove green material from the grapes, allowing for pure fruit expression and soft mouthfeel.
- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment is tasted every day 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 26% new French oak, 27% new American oak, and 47% neutral oak.

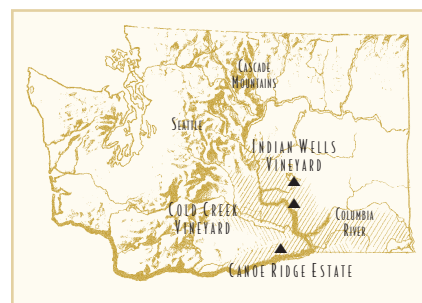


TECHNICAL DATA

TA	0.53 g/100ml
pH	3.94
Alcohol	14.5%
Blend	90% Cabernet Sauvignon, 10% Merlot
Cases produced	3,000

FOOD PAIRINGS

Foods	Prime rib, bleu cheese, chocolate desserts
Herbs	Rosemary, thyme



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