



# Chateau Ste Michelle

## 2013 ETHOS RESERVE SYRAH

### TASTING NOTES

"The Ethos Syrah represents the ultimate combination of power and softness. The wine offers rich dark blackberry fruit among layers of complexity and a sweet finish. The fruit came predominately from our Cold Creek Vineyard as well as vineyards in the Wahluke Slope. Eastern Washington's soil and climate is a great match for growing amazing Syrah. Try this wine with rack of lamb!"

*Bob Bertheau*  
Bob Bertheau, Winemaker

### VINTAGE

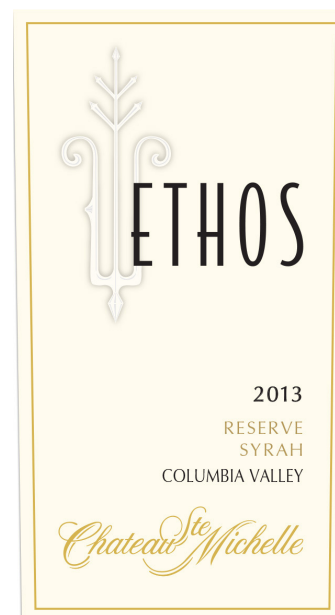
- The 2013 growing season was warm and consistent, perfect for the vines to ripen.
- Harvest started early in mid-August and extended into early November as fall brought cooler temperatures.
- The long, warm 2013 growing season resulted in beautifully ripe and balanced wines.

### VINEYARDS

- Syrah is well suited to Eastern Washington's long, warm and dry growing season, resulting in ripeness and complexity.
- 33% of the fruit came from our Cold Creek Vineyard, one of the state's oldest and warmest sites.
- A third of the fruit was sourced from the Wahluke Slope, an ideal growing region for Rhone varietals producing ripe fruit with intense color and flavor.
- The balance of the Syrah fruit came from vineyards in the Horse Heaven Hills and Red Mountain AVAs.

### 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.
- Every 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 43% new French oak barrels for added sweetness and depth.



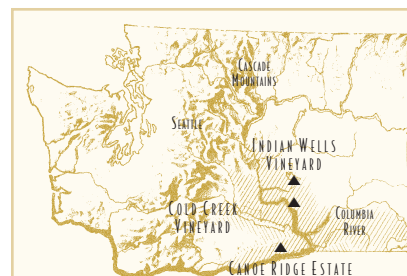
### TECHNICAL DATA

TA	0.64 g/100 ml
pH	3.88
Alcohol	14.5%
Blend	100% Syrah

Cases Produced 1,500

### FOOD PAIRINGS

Foods:	beef, grilled salmon, strongly flavored cheeses
Herbs:	Basil Oregano Rosemary Thyme



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