



Chateau Ste Michelle

2014 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 45-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, Winemaker

VINTAGE

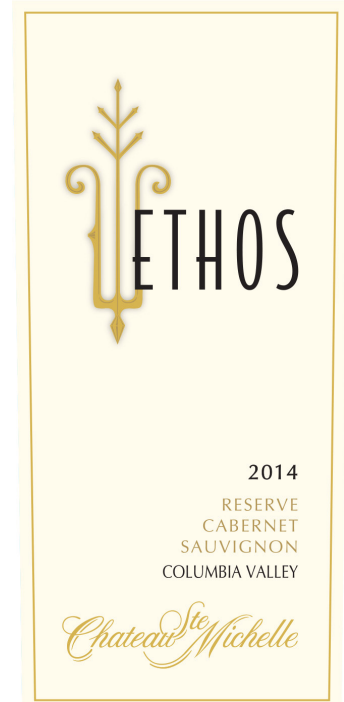
- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- Approximately one third of the fruit came from our Cold Creek Vineyard, 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, Wahluke Slope and Red Mountain AVAs.

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.
- 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 French oak barrels, 35% new.



TECHNICAL DATA

TA	0.53 g/100ml
pH	3.85
Alcohol	14.5%
Blend	87% Cabernet Sauvignon, 11% Merlot, 2% Syrah
Cases produced	3,600

FOOD PAIRINGS

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

