Chateau Ste Michelle

2014 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 from our Cold Creek Vineyard as well as vineyards in the Horse Heaven Hills and 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
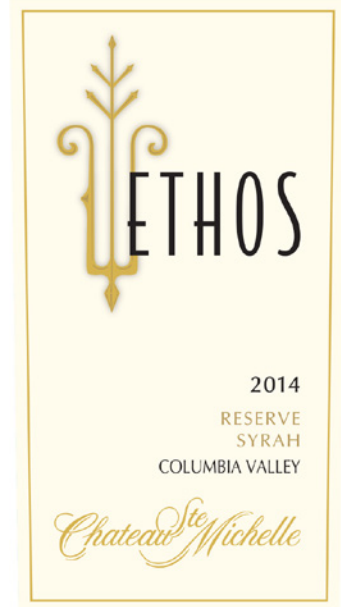Bob Bertheau, Winemaker

VINTAGE

- 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

- Syrah is well suited to Eastern Washington's long, warm and dry growing season, resulting in ripeness and complexity.
- 37% of the fruit came from our Cold Creek Vineyard, one of the state's oldest and warmest sites.
- 35% of the fruit was sourced from the Horse Heaven Hills AVA.
- The balance of the Syrah fruit came from vineyards in the Wahluke Slope, Walla Walla and Yakima Valley 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 22% New French barrels and puncheons, and 78% once filled French Oak barrels and puncheons.

TECHNICAL DATA

TA	0.53 g/100 ml
pH	3.88
Alcohol	14.5%
Blend	98% Syrah, 2% Mourvèdre
Cases Produced	1,470

FOOD PAIRINGS

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