



Chateau Ste Michelle

2015 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 makes up more than half of the blend and 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

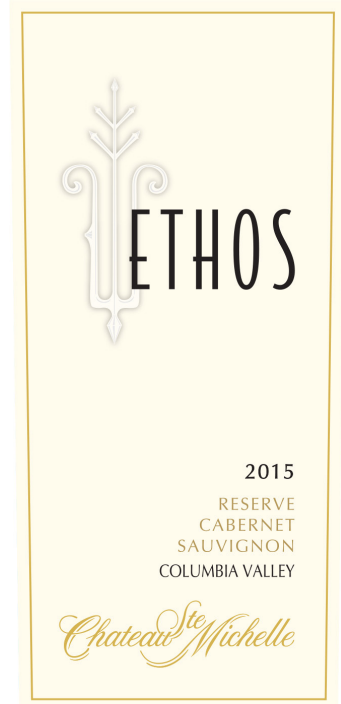
- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

VINEYARDS

- More than half 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 Vineyard 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.

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, 61% new.



TECHNICAL DATA

TA	0.55 g/100ml
pH	3.85
Alcohol	14.8%
Blend	100% Cabernet Sauvignon
Cases produced	4,200

FOOD PAIRINGS

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

