



Chateau Ste Michelle

2015 ETHOS CHARDONNAY

TASTING NOTES

“Our Ethos Chardonnay combines “Old Vines” fruit from our Cold Creek Vineyard along with a younger emerging site at Lawrence vineyard and higher elevation site of Evergreen. The wine has depth and richness from the warm vintage while adding a touch of Old World complexity for style and grace. The fermentations were 77% natural to coax complexities from the oak barrels. I love to watch how this wine evolves in the glass. Try this wine with Alaskan Weathervane Scallops...a natural Northwest match!”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

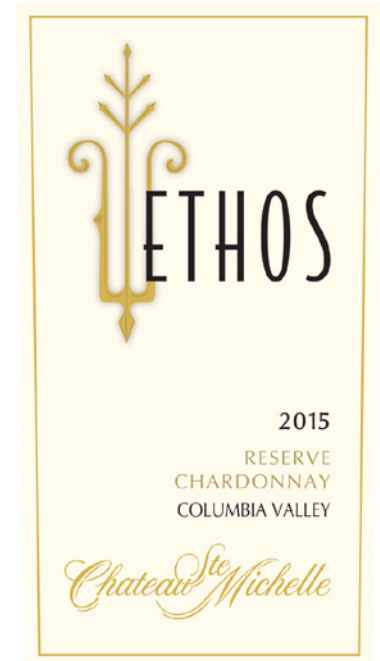
- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout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

VINEYARDS

- Our Cold Creek vineyard (25%) added weight and structure, while our Canoe Ridge Estate vineyard (9%) contributed elegance.
- Lawrence (37%) and Evergreen (29%) vineyards also contributed to the blend resulting in a beautiful complex Chardonnay.

WINEMAKING

- 45% of the blend underwent natural fermentation for more interesting nuances and complexity.
- Because each barrel of these natural fermentations can be very different, Ethos is an individual barrel by barrel selection, finding only the barrels that fit the Ethos style of complexity and delicacy at the same time.
- 100% sur lie aged for 10 months in 100% French oak (58% 1-year-old and 34% new and 9% neutral) to integrate the fruit and oak flavors and provide a rich mouthfeel.



TECHNICAL DATA

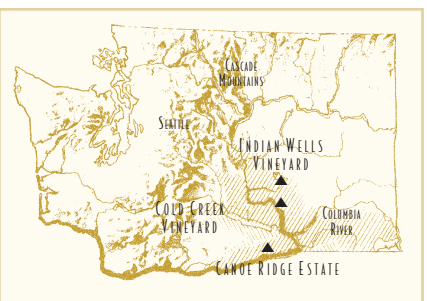
Total Acidity	0.57 g/100 ml
pH	3.5
Alcohol	14.5%
Blend	100% Chardonnay

Cases Produced 2,000

FOOD PAIRINGS

Foods: Pasta with mushrooms, salmon, veal

Herbs: Thyme, lemon zest



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