

Chateau Ste Michelle

2015 ETHOS LATE HARVEST RIESLING COLUMBIA VALLEY

TASTING NOTES

"The Ethos Late Harvest Riesling is a rich, decadent wine with intense aromas of orange marmalade, dried apricots and honey. Layers of concentrated flavors are wonderfully balanced with natural acidity and a pure, luscious finish. I can't think of a better way to end a perfect meal!"



Bob Bertheau, Winemaker

VINTAGE

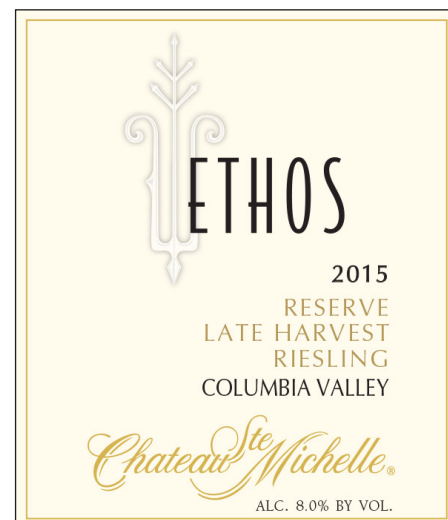
- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout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

VINEYARDS

- Hand selected grape clusters were harvested from our 30-year-old Horse Heaven Vineyard located adjacent to the Columbia River.
- Select Riesling grapes were left hanging on the vine through late October to achieve the natural condition of *Botrytis* required for making this exceptional wine.
- Grapes were picked after the *Botrytis* set in and concentrated the sugars and flavors of the fruit.
- The site enjoys early-morning humidity late in the season and moderate daytime temperatures in which *Botrytis cinerea* thrives.

WINEMAKING

- *Botrytis* infected clusters of Riesling grapes were carefully harvested on October 29th.
- Following a gentle pressing, the juice was inoculated with an aromatic yeast strain to bring out the desired fresh fruit aromas in the wine.
- Cool fermentation temperatures were maintained in stainless steel tanks to preserve the fruit's intrinsically vibrant flavor profile.



TECHNICAL DATA

TA	1.08 g/100ml
pH	3.21
Alcohol	8.0%
Residual sugar	24.5 g/100ml
Blend	100% Horse Heaven Vineyard Riesling
Brix at harvest	36.6

FOOD PAIRINGS

Foods:	Fresh fruit tarts, strong cheeses, assorted dried fruits
Spices:	cinnamon, nutmeg, orange zest

