



# Chateau Ste Michelle

## 2015 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, Wahluke Slope and Red Mountain. Eastern Washington’s soil and climate is a great match for growing amazing Syrah. Try this wine with rack of lamb.”

Bob Bertheau, Winemaker

### VINTAGE

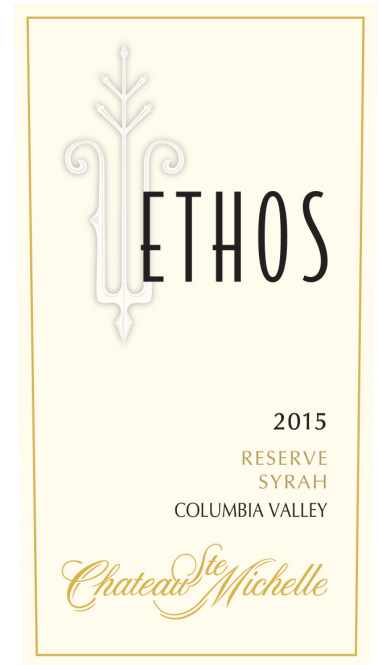
- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout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

### VINEYARDS

- Syrah is well suited to Eastern Washington’s long, warm and dry growing season, resulting in ripeness and complexity.
- 39% of the fruit came from our Cold Creek Vineyard, one of the state’s oldest and warmest sites.
- 24% of the fruit was sourced from the Williams Vineyard in the Red Mountain AVA.
- 21% from Stone Tree Vineyard in the Wahluke Slope.
- Syrah from our Canoe Ridge Estate vineyard in the Horse Heaven Hills AVA rounded out the blend (16%).

### 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 French barrels and puncheons, 26% new.



### TECHNICAL DATA

TA	0.57 g/100 ml
pH	3.97
Alcohol	14.8%
Blend	100% Syrah

Cases Produced 1,449

### FOOD PAIRINGS

**Foods:** beef, grilled salmon, strongly flavored cheeses

**Herbs:** basil, oregano, rosemary, thyme

