

Chateau Ste Michelle

2016 ETHOS RESERVE CHARDONNAY COLUMBIA VALLEY

TASTING NOTES

"Our Ethos Chardonnay combines depth and richness with Old World style elegance. The fermentations were 90% 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

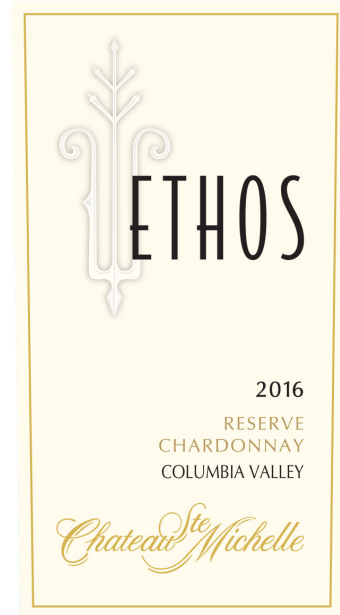
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- Lawrence Vineyard in the Columbia Valley provided over half of the Ethos blend (62%).
- Our Cold Creek Vineyard (25%) added weight and structure, while our Canoe Ridge Estate vineyard (13%) contributed elegance.

WINE MAKING

- 90% 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 (62% 1-year-old and 38% new) to integrate the fruit and oak flavors and provide a rich mouthfeel.



TECHNICAL DATA	
Alcohol	13.5%
TA	0.59g/100 ml
pH	3.50
Blend	100% Chardonnay

FOOD PAIRINGS	
Foods	pasta with mushrooms, salmon, veal
Herbs	thyme, lemon zest

