

# Chateau Ste Michelle

## 2016 ETHOS LATE HARVEST MUSCAT CANELLI COLUMBIA VALLEY

### TASTING NOTES

*“The Ethos Late Harvest Muscat is a rich, decadent wine with intense aromas of apricot, peaches, and baking spices. Layers of concentrated flavors are wonderfully balanced with natural acidity and a pure, luscious finish.”*

*Bob Bertheau*

Bob Bertheau, Winemaker

### VINTAGE

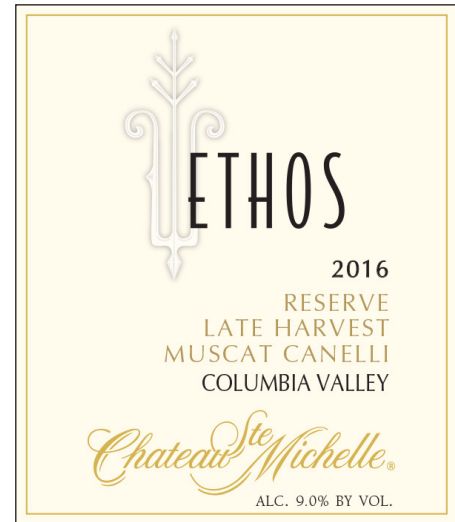
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November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

### VINEYARDS

- Our Muscat comes from our Cold Creek Vineyard, one of Washington’s oldest and warmest vineyards.
- Select Muscat grapes were left hanging on the vine through late September allowing the grapes to fully ripen.
- Slight dehydration of the berries concentrates the sugars and acidity.

### WINEMAKING

- The grapes were harvested and 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

Alcohol	9.0%
TA	0.84 g/100 ml
pH	2.97
Blend	100% Cold Creek Muscat

### FOOD PAIRINGS

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

