

Chateau Ste Michelle

2017 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

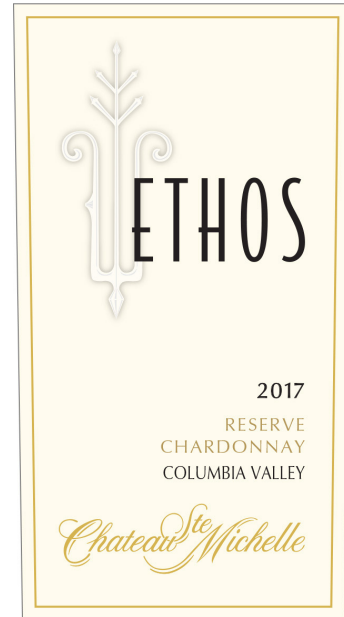
- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARDS

- Lawrence vineyard in the Columbia Valley provided nearly half of the Ethos blend (45%).
- Our Cold Creek vineyard (22%) added weight and structure, while the Two Gun vineyard in the Ancient Lakes AVA, contributed intense fruit character.

WINEMAKING

- 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 (59% new and 41% 1-year-old) to integrate the fruit and oak flavors and provide a rich mouthfeel.
- The wine was bottled unfiltered for enhanced complexity.



TECHNICAL DATA

Alcohol	14.5%
TA	0.54 g/100 ml
pH	3.59
Blend	100% Chardonnay

FOOD PAIRINGS

Foods	Pasta with mushrooms, salmon, veal
Herbs	Thyme, lemon zest

