

Chateau Ste Michelle®

2005 ETHOS CABERNET SAUVIGNON

TASTING NOTES

“Our goal with the Ethos Cabernet is to find the best Washington Cabernet of the vintage and make it our ‘star of the show.’ Rich aromas and flavors of blackberry, plum, mocha and cedar lead to a full mouthfeel with a long finish. The sheer power of Washington Cabernet makes this a very ageable wine. The power of the vintage also adds to this intense blend, mostly from Cold Creek and the Wahluke Slope. I added 8% Merlot from Weinbau, a great Merlot block on the Wahluke Slope as well as 4% Petit Verdot. Both of these additions gave us remarkable depth and richness to layer on top of all the amazing Cabernet fruit.”

Bob Bertheau
Bob Bertheau, Winemaker

VINTAGE

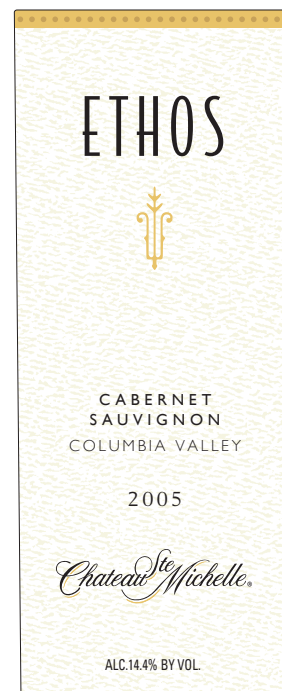
- The 2005 harvest tested our winemaker’s patience, but ultimately delivered excellent quality fruit.
- The growing season started cool, followed by 90+ degree days in July and August.
- September brought cool and constant weather, which extended the season, allowing grapes extra time to ripen on the vine and enhance flavor development.

VINEYARDS

- Nearly half of the grapes came from our Cold Creek Vineyard, one of the oldest and warmest sites in Washington.
- Planted in 1973, the low yielding old vines of Cold Creek produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- 47% of the fruit came from the Wahluke Slope, a warm region known for ripe, jammy Cabernet.
- A small percentage of fruit from our vineyard at Canoe Ridge Estate rounded out the blend.

WINEMAKING

- Winemaker Bob Bertheau’s goal is to produce a softer mouthfeel and enhanced complexity in the red wines, while highlighting Washington fruit character.
- Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment is tasted every day 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 American and French oak.
- Frequent airative racking took place during barrel aging to soften tannins and enhance mouthfeel.



Technical Data

Total Acidity	0.58g/100 ml
pH	3.75
Alcohol	14.4%
Blend	88% Cabernet Sauvignon 8% Merlot 4% Petit Verdot
Cases Produced	1,800

Food Pairings

Foods:	Prime rib Blue cheese Chocolate desserts
Herbs:	Rosemary Thyme

