

# Chateau Ste Michelle®

## 2005 ETHOS LATE HARVEST WHITE RIESLING COLUMBIA VALLEY

### TASTING NOTES

“A complex wine, the Ethos Late Harvest Riesling exudes aromas of honey, apricot and spice. The harmonious balance of sugar and natural acidity results in a smooth and viscous mouthfeel and a long-lasting finish.”



Bob Bertheau, Head Winemaker

### VINTAGE

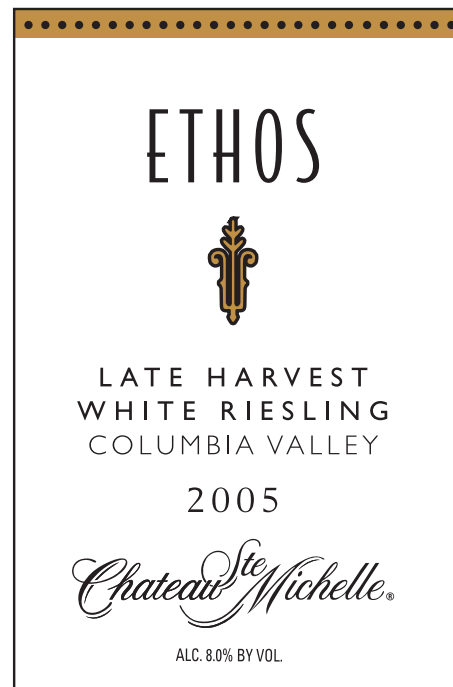
- The 2005 harvest tested our winemaker's patience with a cool September, but ultimately delivered excellent quality fruit.
- The growing season started cool, followed by 90+ degree days in July and August.
- September brought cool and constant weather, which extended the season, allowing grapes extra time to ripen on the vine and enhance flavor development.
- The cool down during harvest and extended ripening period particularly benefited Riesling grapes, resulting in Rieslings with aromatic, ripe fruit character with added elegance and complexity.

### VINEYARDS

- Hand selected grape clusters were harvested from our Horse Heaven Vineyard located adjacent to the Columbia River.
- The site enjoys early-morning humidity and moderate daytime temperatures in which *Botrytis cinerea* thrives.
- Select Riesling grapes were left hanging on the vine until early November, to achieve the natural condition of *Botrytis* required for making this exceptional wine.
- Clusters with 75% to 85% *Botrytis* affected grapes were sought out, making, in essence, a *Bereauslese-Style* Riesling.

### WINEMAKING

- *Botrytis* infected clusters of White Riesling grapes were carefully harvested on November 9th.
- Following a gentle pressing, the juice was inoculated with a variety of yeasts to initiate the two week fermentation in neutral oak barrels
- Cool temperatures of 52° F to 54° F were maintained during remaining one week fermentation in stainless steel tanks to preserve the fruit's intrinsically vibrant flavor profile.



### TECHNICAL DATA

Total Acidity	0.96g/100 ml
pH	3.08
Alcohol	8.0 %
Residual Sugar	22.4
Blend	100% Horse Heaven Vineyard White Riesling
Brix	34.3
Case Production	950

### FOOD PAIRINGS

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



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