

# Chateau Ste Michelle®

## 2005 ETHOS SYRAH

### TASTING NOTES

“As the pinnacle tier for Chateau Ste. Michelle, the Ethos Syrah offers a rich mouthful of jammy blackberry fruit with layers of complexity and depth. Washington is an ideal growing region for Rhone varietals and we are able to grow different styles of Syrah in Washington. I would classify the Ethos Syrah as an Hermitage style. This is the perfect match for barbeque!”

*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.

### VINEYARD

- Half of the Syrah was sourced from the Wahluke Slope, a warm region known for ripe, jammy reds.
- Our Cold Creek Vineyard Syrah provided the other half of the blend.
- Planted in 1973, the south-facing Cold Creek Vineyard is a warm, dry site famed for producing big, concentrated reds.
- Syrah is well suited to eastern Washington's long, warm and dry growing season, resulting in ideal ripeness and complexity.

### 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 a variety of yeasts 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 20 months in American and French oak barrels for added sweetness and depth.



### TECHNICAL DATA

Alcohol 14.5%  
Total acidity 0.62g/100ml  
pH 3.79  
Blend 100% Syrah  
Cases produced 1,500

### FOOD PAIRINGS

**Foods** beef, grilled salmon, strongly flavored cheeses  
**Herbs** basil, oregano, rosemary, thyme

