

Chateau Ste Michelle®

2003 ETHOS MERLOT

TASTING NOTES

“This is the epitome of Merlot for the vintage, incorporating our personal interpretation and the power of Washington fruit. The Ethos blend is an ideal marriage between the styles of Merlot from our Canoe Ridge Estate and Cold Creek vineyards.”

Bob Bertheau, Head Winemaker

VINTAGE

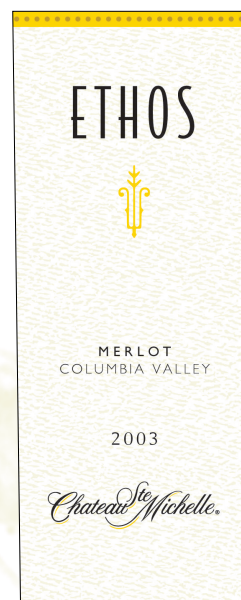
- Dry, warm weather throughout the growing season in 2003 created excellent ripening conditions.
- Modest precipitation in August and September cooled the vineyards, slowed down ripening and allowed grapes to benefit from extra hang time.
- At harvest, fruit reached full maturity, with intense flavors, good sugar development and high natural acidity.

VINEYARDS

- Merlot from the best Columbia Valley vineyards was selected for this Ethos blend, including our vineyards at Indian Wells on the Wahluke Slope, Canoe Ridge Estate in the Horse Heaven Hills AVA and Cold Creek.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River and is known for jammy, ripe, fleshy red wines.
- The vineyard at Canoe Ridge Estate lies on a steep south-facing slope on the bank of the Columbia River. The site's proximity to the river protects it from temperature extremes, allowing uniform ripening and excellent color development.
- 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.

WINEMAKING

- The 2003 vintage marks the first red wines made by Bob Bertheau for Chateau Ste. Michelle. His mission 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.
- Twice daily pumpovers helped extract optimal flavor and color during fermentation.
- Aged for 22 months in French oak (86%) and American (14%) oak, 100% new.
- Cabernet (16%) was added for structure and high-toned fruit, while Malbec (6%) contributed flesh and jamminess.



TECHNICAL DATA

Alcohol	13.9%
Total Acidity	0.56g/100ml
pH	3.77
Blend	78% Merlot, 16% Cabernet Sauvignon 6% Malbec
Case Production	1,000

FOOD PAIRINGS

Foods	beef, grilled salmon, lamb, strongly flavored cheeses
Herbs	basil, oregano, rosemary, tyme

