

Chateau Ste Michelle®

2003 ETHOS CABERNET SAUVIGNON

TASTING NOTES

“This is our statement to find the best Washington Cabernet Sauvignon of the vintage and make it our “star of the show.” Dark chocolate, explosive blackberry and a sweet round finish highlight the complex core of this wine. Powerful, yet incredibly refined, this wine walks the balance between old and new world in its style.”

Bob Bertheau

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

- 65% of the Cabernet Sauvignon grapes came from our Cold Creek Vineyard, one of Washington’s oldest and warmest sites.
- 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.
- 19% of the Cab came from Mrachek vineyard on the Wahluke Slope, a region known for ripe, jammy Cabernet.
- 10% Cabernet from our vineyard at Canoe Ridge Estate, 3% Indian Wells Vineyard Merlot and 3% Canoe Ridge Estate Malbec add extra dimension for complexity and refinement.

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 100% new American and French oak.
- Frequent airative racking took place during barrel aging to soften tannins and enhance mouthfeel.



TECHNICAL DATA

<i>Alcohol</i>	13.8%
<i>Total Acidity</i>	0.61g/100ml
<i>pH</i>	3.79
<i>Blend</i>	94% Cabernet Sauvignon 3% Merlot, 3% Malbec
<i>Case Production</i>	900

FOOD PAIRINGS

<i>Foods</i>	prime rib, bleu cheese, chocolate desserts
<i>Herbs</i>	rosemary, thyme

