

# Chateau Ste Michelle®

## 2004 ETHOS MERLOT

### TASTING NOTES

“This is the pinnacle Merlot from the vintage, incorporating our personal expression of “old world” style, while showing off the power of Washington fruit. The wine is complex but fruit is the star of the show. Black cherry, plum, cocoa, leather, cedar and dried herb aromas lead to a rich palate with velvety, elegant tannins. This Merlot should age gracefully for 8-10 years easily.”



Bob Bertheau, Head Winemaker

### VINTAGE

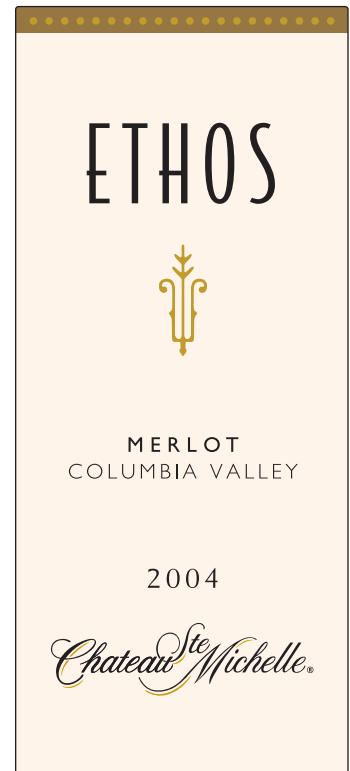
- A hot growing season in 2004 followed by a cool fall created a longer harvest, resulting in wines with ripe, rich flavors.
- Hot, dry weather from bud break to mid-August prompted the earliest harvest start on record, beginning August 16.
- Cool temperatures and intermittent light rain in mid-September slowed ripening and extended hang time.
- Warm temperatures and dry weather resumed in early October through harvest's end with final berries being picked in early November.

### VINEYARDS

- Merlot from the best Columbia Valley vineyards was selected for this Ethos blend, including our vineyard at Canoe Ridge Estate in the Horse Heaven Hills AVA and Indian Wells vineyard on the Wahluke Slope.
- Providing 53% of the blend, 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.
- A small percentage of the fruit came from the Wahluke Slope, our most northern growing area known for jammy, ripe, fleshy red wines.

### WINEMAKING

- 2004 marks Bob Bertheau's first red wine harvest for Chateau Ste. Michelle, where he managed the red winemaking from start to finish for the first time. His 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.
- Twice daily pumpovers helped extract optimal flavor and color during fermentation.
- Aged for 22 months in French, American and Hungarian oak, 93% new.
- Frequent airative racking took place during barrel aging to soften tannins and enhance mouthfeel.
- Cabernet (10%) was added for structure and high-toned fruit, while Malbec (3%) contributed flesh and jamminess.



### TECHNICAL DATA

Alcohol	14.2%
Total Acidity	0.57g/100ml
pH	3.7
Blend	87% Merlot 10% Cabernet Sauvignon 3% Malbec
Case Production	1,200

### FOOD PAIRINGS

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



STE-MICHELLE.COM