

Chateau Ste Michelle®

2004 ETHOS CABERNET SAUVIGNON

TASTING NOTES

“Our goal with this wine was to find the best Washington Cabernet of the vintage and make it our “star of the show.” Rich aromas of black fruit, molasses, cocoa, cedar, earth and a touch of black olive lead to a full mouthfeel with a very long finish. Ethos are the “old world” model wines, but it’s hard to hide the sheer power of our Washington Cabernet... so we don’t try! Enjoy this great confluence of old and new world. This one should lay down nicely for at least 5-7 years and my guess is much longer.”



Bob Bertheau, Winemaker

VINTAGE

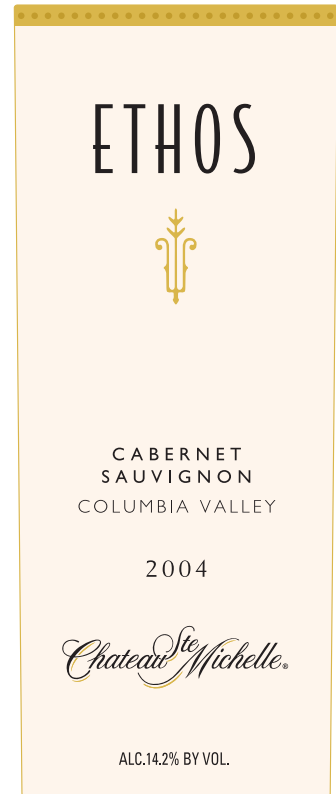
- A hot growing season in 2004 followed by a cool fall created a longer harvest, resulting in wines with ripe, rich flavors.
- Hot, dry weather from bud break to mid-August prompted the earliest harvest start on record, beginning August 16.
- Cool temperatures and intermittent light rain in mid-September 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.

VINEYARD

- 70% of the Cabernet Sauvignon grapes came from our best Columbia Valley Vineyards.
- 10% came from Horse Heaven Hills, an area characterized by a more soft, elegant, refined style of Cabernet.
- 10% was sourced from the Wahluke Slope, a region known for ripe, jammy Cabernet.
- Red Mountain, a warm area producing powerful, concentrated Cabernet rounded out the blend (10%).

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 gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Aged for 22 months in 95% new American and French oak.
- Frequent airative racking takes place during barrel aging to soften tannins and enhance mouthfeel.



TECHNICAL DATA

Alcohol 14.2%
Total acidity 0.61g/100ml
pH 3.76
Blend 100% Cabernet Sauvignon
Cases produced 900

FOOD PAIRINGS

Foods prime rib, bleu cheese, chocolate desserts
Herbs rosemary, thyme

