

Chateau Ste Michelle®

2004 ETHOS SYRAH

TASTING NOTES

“As the pinnacle tier for Chateau Ste. Michelle, all Ethos wines offer layers of complexity and the Syrah is no exception. As we tasted this one for descriptive notes, we went on and on...but if you have to hold us to a few...the wine delivers aromas and flavors of dark plum, boysenberry, cocoa, roasted coffee and caramel with a full, round, chewy palate and a long finish. The wine is fruit forward, yet incredibly layered, making it a versatile match for almost any pasta or meat dish. However, my classic pairing for this one would have to be lamb. Try it...you'll like it!”



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

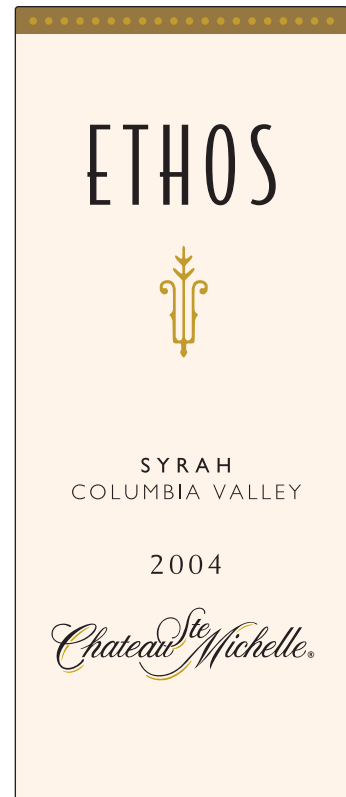
- 70% of the Syrah was sourced from the Wahluke Slope, a warm region known for ripe, jammy reds.
- 30% of the fruit came from our Columbia Valley vineyards.
- Syrah is well suited to eastern Washington's long, warm and dry growing season, resulting in ideal ripeness and complexity.

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 a variety of yeasts to maximize complexity.
- Twice daily pumpovers helped extract optimal flavor and color during fermentation.
- Aged for 20 months in American, French and Hungarian oak barrels, 80% new for added sweetness and depth.



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TECHNICAL DATA

Total Acidity	0.63 g/100 ml
pH	3.75
Alcohol	14.7%
Blend	100% Syrah
Cases Produced	600

FOOD PAIRINGS

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

