

Chateau Ste Michelle

2007 ETHOS LATE HARVEST WHITE RIESLING

TASTING NOTES

“The Ethos Late Harvest Riesling is a complex, decadent wine with intense aromas of apricot, honey and jasmine spice. Layers of apricot and white peach flavors are wonderfully balanced with natural acidity and a luscious finish. I can’t think of a better way to end a perfect meal!”



Bob Bertheau, Winemaker

VINTAGE

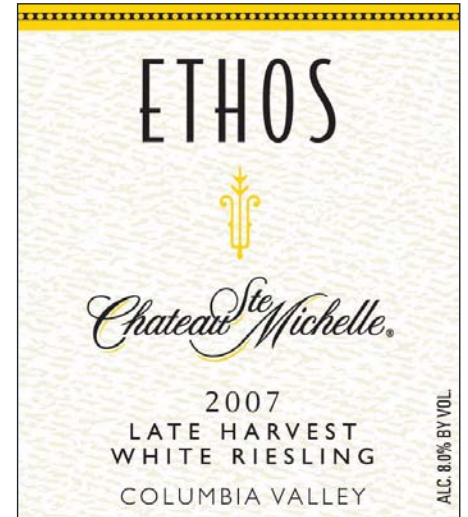
- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike led to smaller canopy which allowed more light penetration and contributed to overall good flavor development in the fruit. The hot temperatures also resulted in smaller berries with concentrated flavors.
- Weather conditions during the summer and throughout harvest were ideal with mild to average temperatures.

VINEYARDS

- Hand selected grape clusters were harvested from our Horse Heaven Vineyard located adjacent to the Columbia River.
- The site enjoys early-morning humidity and moderate daytime temperatures in which Botrytis cinerea thrives.
- Select Riesling grapes were left hanging on the vine until early November to achieve the natural condition of Botrytis required for making this exceptional wine.
- Grapes were picked after the Botrytis set in and had concentrated the sugars and flavors of the fruit.

WINEMAKING

- Botrytis infected clusters of Riesling grapes were carefully harvested on November 1st.
- Following a gentle pressing, the juice was inoculated with an aromatic yeast strain to bring out the desired fresh fruit aromas in the wine.
- Cool fermentation temperatures were maintained in stainless steel tanks to preserve the fruit’s intrinsically vibrant flavor profile.



TECHNICAL DATA

Total Acidity	0.90g/100 ml
pH	3.35
Alcohol	8.0%
Residual sugar	22g/100ml
Blend	100% Horse Heaven Vineyard White Riesling
Brix at harvest	35.0
Harvest date	November 1, 2007

FOOD PAIRINGS

Foods: Fresh fruit tarts, strong cheeses, assorted dried fruits

Spices: cinnamon, nutmeg, orange zest

