



Chateau Ste Michelle

2007 ETHOS CABERNET SAUVIGNON

TASTING NOTES

“Our goal with the Ethos Cabernet is to showcase the power and richness of Washington fruit combined with an Old World elegance. Fruit from our iconic Cold Creek vineyard contributed weight and provided the foundation for the wine. Cabernet from the Wahluke Slope contributed a luscious jammy sweet mid-palate and Cabernet from our Canoe Ridge Estate vineyard provided an added layer of complexity.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

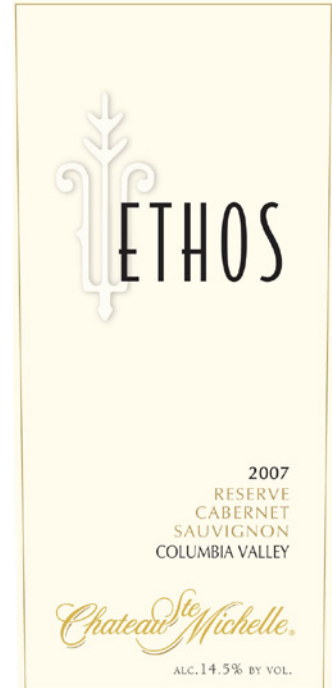
- The 2007 growing season was similar to the 2005 vintage – warm at the beginning and average temperatures throughout the rest of the season with excellent ripening conditions.
- In May, two weeks before bloom, we saw a week of 100 degree temperatures. This heat spike lead to smaller canopy which allowed 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

- Over a third of the grapes came from our Cold Creek Vineyard, one of the oldest and warmest sites in Washington.
- 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.
- Fruit from the Wahluke Slope, a warm region known for ripe, jammy Cabernet, also contributed to the blend.
- Fruit from our vineyard at Canoe Ridge Estate rounded out the blend.

WINEMAKING

- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment is tasted every day to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged for 22 months in American (43%) and French (50%) oak, 93% new.
- Frequent airative racking took place during barrel aging to soften tannins and enhance mouthfeel.



TECHNICAL DATA

Total Acidity	0.56g/100 ml
Ph	3.84
Alcohol	14.5%
Blend	96% Cabernet Sauvignon 3% Malbec 1% Petit Verdot

Cases Produced 2,500

FOOD PAIRINGS

Foods:	Prime rib Blue cheese Chocolate desserts
Herbs:	Rosemary Thyme

