

Chateau Ste Michelle

2008 ETHOS LATE HARVEST WHITE RIESLING

TASTING NOTES

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



Bob Bertheau, Winemaker

VINTAGE

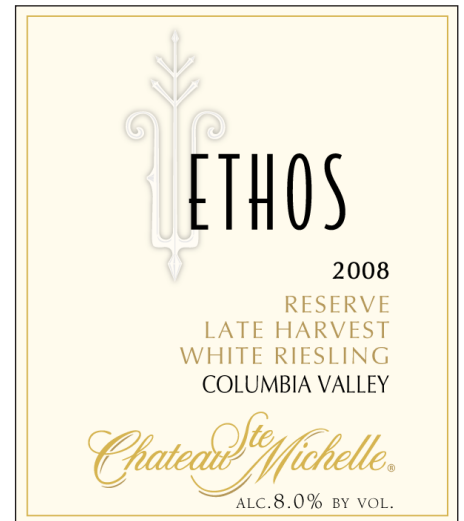
- A “perfect” ripening season with full crop yields, and restrained sugar levels led to outstanding wines in Washington in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Warm weather in August provided ideal ripening conditions for grapes across all varieties and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

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 late October 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 October 27th.
- 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	0.81g/100 ml
pH	3.31
Alcohol	8.0%
Residual sugar	22.8g/100ml
Blend	100% Horse Heaven Vineyard White Riesling
Brix at harvest	37.0
Harvest date	October 27, 2008

FOOD PAIRINGS

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

Spices: cinnamon, nutmeg, orange zest

