

Chateau Ste Michelle®

2006 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. The 2006 Ethos Cabernet offers dark fruit aromas with flavors of boysenberry and mocha on a decadent rich palate and an elegant finish. Merlot, Petit Verdot and Syrah were added to the blend to provide more depth and heighten the amazing Cabernet fruit.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry, warm days and cool nights.
- Harvest began early, with some white grapes being picked in late August.
- A cool spell in mid-September slowed things down and allowed more hang time for enhanced flavor development.

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

- Winemaker Bob Bertheau's 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.
- 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 and French oak.
- Frequent airative racking took place during barrel aging to soften tannins and enhance mouthfeel.

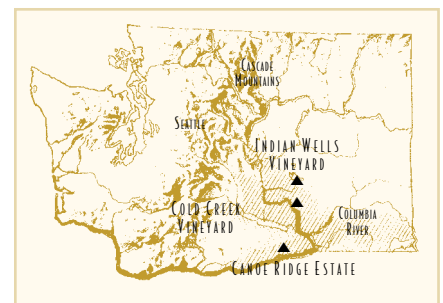


TECHNICAL DATA

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| Total Acidity | 0.59g/100 ml |
| Pb | 3.84 |
| Alcohol | 14.2% |
| Blend | 93% Cabernet Sauvignon 2% Merlot 2% Petit Verdot 3% Syrah |
| Cases Produced | 2,300 |

FOOD PAIRINGS

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



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