

Chateau Ste Michelle®

2006 ETHOS LATE HARVEST WHITE RIESLING

TASTING NOTES

“The Ethos Late Harvest White 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

Bob Bertheau, Winemaker

WINEMAKER'S HARVEST STORY

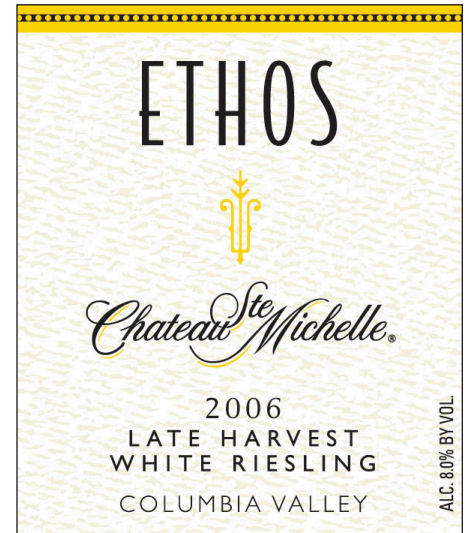
The 2006 harvest brought us unique opportunities to make a variety of sweet wines, including a Late Harvest Riesling, Late Harvest Chenin Blanc, Riesling Ice Wine, Chenin Blanc Ice Wine, as well as our prized Single Berry Select Trockenberenauslese style wine. With forecasts predicting below freezing temperatures for the evening of October 30th... we decided to pick our botrytis affected grapes for the Single Berry Select during the day of October 30th. Then we picked frozen ice wine grapes that night during the freeze and grapes for late harvest wines the next morning after the grapes had thawed. So we ended up picking grapes for five different dessert wines within 24 hours!

VINEYARDS

- Horse Heaven Vineyard is located adjacent to the Columbia River in the Horse Heaven Hills in Paterson, Washington.
- 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

- Riesling grapes were carefully harvested on October 31st, including 40-50% *Botrytis* affected clusters for more complexity.
- Following a gentle pressing, the juice was inoculated with an aromatic strain of yeast (WE14), to bring out the desired fresh fruit aromas in the wine.
- Fermented in stainless steel tanks for five weeks to preserve the fruit's intrinsically vibrant flavor profile.



TECHNICAL DATA

Total Acidity	0.82g/100 ml
pH	3.31
Alcohol	8.0%
Residual sugar	22.2g/100ml
Blend	100% Horse Heaven Vineyard White Riesling
Brix at harvest	35.4°
Harvest date	Oct. 31, 2006
Cases Produced	375

FOOD PAIRINGS

- Foods:** Fresh fruit tarts, strong cheeses, assorted dried fruits
- Spices:** cinnamon, nutmeg, orange zest

