

Chateau Ste Michelle®

2006 ETHOS SYRAH

TASTING NOTES

“As the pinnacle tier for Chateau Ste. Michelle, the Ethos Syrah offers a rich mouthful of jammy blackberry fruit with layers of complexity and depth. Washington is an ideal growing region for Rhone varietals and we are able to grow different styles of Syrah in Washington. I would classify the Ethos Syrah as an Hermitage style. This is the perfect match for barbeque!”

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.

VINEYARD

- 90% of the fruit was sourced from the Wahluke Slope, a warm region known for ripe, jammy reds.
- Our most northern growing area, the Wahluke Slope is bordered on both the west and the south by the Columbia River.
- The region is a consistent producer of high quality, ripe fruit, yielding wine with intense color and flavor.
- Our Cold Creek Vineyard Syrah provided the balance of the blend.
- Syrah is well suited to eastern Washington's long, warm and dry growing season, resulting in ripeness and complexity.

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 a variety of yeasts 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 20 months in American and French oak barrels for added sweetness and depth.



TECHNICAL DATA

Alcohol 14.7%
Total acidity 0.62g/100ml
pH 3.82
Blend 98% Syrah
2% Mourvedre
Cases produced 1,900

FOOD PAIRINGS

Foods beef, grilled salmon, strongly flavored cheeses
Herbs basil, oregano, rosemary, thyme

