

#### **TASTING NOTES**

"The Ethos Chardonnay is an expression of Old World "Burgundian" style of complexity and elegance combined with our beautiful, expressive Washington Chardonnay fruit. The wine is a blend of Chardonnay predominately from our vineyards of Canoe Ridge Estate and Cold Creek. Natural fermentation contributes complexity of the wine. Rich and layered, this is a Chardonnay to cellar and will age beautifully."

Bob Bertheau, Winemaker

### **VINTAGE**

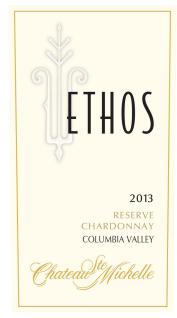
- 2013 growing season enjoyed a record early start to bud break.
- Summer was consistent and warm, perfect for the vines to ripen.
- Harvest started early in mid-August and extended into early November as fall brought cooler temperatures.
- The long, warm, consistent 2013 growing season resulted in beautifully ripe and balanced wines.

### **VINEYARDS**

- Half of the Chardonnay fruit was sourced from our vineyard at Canoe Ridge Estate, which contributed elegance and balance to the wine.
- An ideal site for Chardonnay, the Canoe Ridge Estate vineyard lies on a steep South facing slope to the Columbia River and is located in Washington's Horse Heaven Hills AVA.
- Fruit from our Cold Creek vineyard also contributed to the blend, adding weight and structure.
- Planted in 1973, the south-facing Cold Creek Vineyard enjoys one of the longest and warmest growing seasons in Washington's Columbia Valley.

# WINEMAKING

- 45% of the blend underwent natural fermentation for more interesting nuances and complexity.
- Because each barrel of these natural fermentations can be very different, Ethos
  is an individual barrel by barrel selection, finding only the barrels that fit the
  Ethos style of complexity and delicacy at the same time.
- 100% sur lie aged for 9 months in 100% French oak (36% new, 60% 1-year-old and 4% 2-year-old barrels) to integrate the fruit and oak flavors and provide a rich mouthfeel.



### TECHNICAL DATA

Alcohol 14.5%

Total Acidity 0.54g/100 ml
pH 3.54

Blend 100% Chardonnay

Cases Produced 1,800

## **FOOD PAIRINGS**

Foods: Pasta with mushrooms,

salmon, veal

Herbs: Thyme, lemon zest



