



TASTING NOTES

"My goal with our Ethos Reserve wines is to showcase the best of Washington for the varietal and the vintage. The Ethos Merlot offers blueberry fruit with wonderful complexity and rich layers. Our Merlots in Washington are so big and concentrated, we actually add a touch of Cabernet to soften the tannins!"

Bob Bertheau, Winemaker

VINTAGE

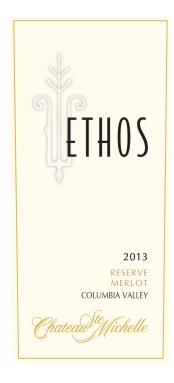
- The 2013 growing season was warm and consistent throughout, perfect for the vines to ripen.
- Harvest started early in mid-August and extended into early November as fall brought cooler temperatures.
- The long, warm 2013 growing season resulted in beautifully ripe and balanced wines.

VINEYARDS

- A majority of the fruit (71%) was sourced from our Cold Creek Vineyard.
- Planted in 1972, Cold Creek Vineyard is one of the oldest and warmest sites in Washington.
- Vineyards in the Wahluke Slope AVA (22%) and Horse Heaven Hills (7%) rounded out the blend.

WINEMAKING

- Grapes were sorted with a state-of-the art receiving and separation system that gently removes stems and leaves, allowing for more pure fruit expression.
- Daily gentle pumpovers during fermentation extract optimal flavor and color and minimize harsh tannins.
- Each fermentation lot is tasted daily 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 56% new French oak.



TECHNICAL DATA

TA 0.53 g/100 Ml

pH 3.88 Alcohol 14.5% Blend 99% Merlot

1% Cabernet Sauvignon

Cases Produced 1,350

FOOD PAIRINGS

Foods: beef, grilled salmon, lamb,

strongly flavored cheeses

Herbs: basil, oregano

rosemary, thyme



