

hateau^{) te}Michelle

2014 ETHOS RESERVE MERLOT

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!"

Bet Betleun

Bob Bertheau, Winemaker

VINTAGE

- 2014 in Eastern Washington was one of the warmest seasons in decades.
- The ripening period in September cooled to more typical weather for the region. In October temperatures rose again to one of the warmest October months on record.
- Overall 2014 was an ideal growing season; ripening was excellent for all varieties in all locations.

VINEYARDS

- Over half of the fruit was sourced from our Cold Creek Vineyard.
- Our Canoe Ridge Estate vineyard Merlot also contributed to the blend (34%).
- Vineyards in the Wahluke Slope AVA (9%) 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	0.52 g/100 Ml
pН	3.83
Alcohol	14.5%
Blend	86% Merlot
	14% Cabernet Sauvignon

Cases Produced 1,333

FOOD PAIRINGS

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

