

2016 ETHOS RESERVE CABERNET SAUVIGNON

TASTING NOTES

"We craft our Ethos Reserve Cabernet to showcase the power and richness of Washington fruit combined with Old World elegance. Our 45-year-old Cold Creek Vineyard makes up more than half of the blend and provides the wine's power and structure. This is the most complex of our Cabernets and offers layers of ripe blueberry fruit with silky tannins."

Sch Betheun Bob Bertheau, Winemaker

VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September slowed down ripening and resulted in longer hang time for the grapes, and the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance

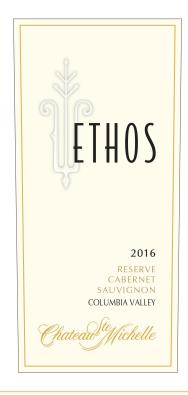
VINFYARDS

- More than half of the fruit came from our Cold Creek Vineyard (52%), one of the oldest and warmest sites in Washington.
- Planted in 1972, the low yielding old vines of Cold Creek Vineyard produce small clusters and small berries, resulting in intense varietal flavors and deep color.
- The balance of the fruit came from vineyards in the Wahluke Slope (27%) and Horse Heaven Hills AVA (21)%.

WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove green material from the grapes, allowing for pure fruit expression and soft mouthfeel.
- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- 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 French and American oak barrels, 67% new.





TECHNICAL DATA

TA 0.59 g/100ml

pH 3.82 Alcohol 14.8%

Blend 99% Cabernet

Sauvignon,

1% Merlot

Cases produced 2,084

FOOD PAIRINGS

Foods Prime rib, bleu cheese,

chocolate desserts

Herbs Rosemary, thyme

