



TA: 0.61 g/100mL

PH: 3.83

ALCOHOL: 14.8%

BLEND:

100% Syrah

COLUMBIA VALLEY

2016 Ethos Reserve Syrah

VINTAGE NOTES

- 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.
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARD NOTES

- 43% of the Syrah was sourced from the Stone Tree Vineyard in the Wahluke Slope AVA.
- 41% of the fruit came from our Cold Creek Vineyard in the Columbia Valley AVA.
- Fruit from Walla Walla, Horse Heaven Hills and Yakima Valley rounded out the blend.

WINEMAKING NOTES

- Daily gentle pumpovers during fermentation extract optimal flavor and color and minimize harsh tannins.
- Every fermentation lot was tasted daily to evaluate the evolution of the tannins and find the right moment to drain the wine off of its skins.
- Aged for 22 months in 15% new French oak barrels and 13% new American oak barrels.

RECOMMENDED FOOD PAIRINGS

- This Syrah pairs well with beef, grilled salmon, and strongly flavored cheeses as well as herbs like basil, oregano, rosemary, and thyme.

TASTING NOTES

“Warm summer weather, followed by perfect hang time temperatures into October developed a Syrah with great traits – fully ripe, nice structure and acidity. Ethos Syrah is crafted to show the best of the vintage and the elegance of Washington, but also its bright, fresh, ageable nature.” - Brian Mackey, Winemaker