



TA: 0.54 g/100mL

PH: 3.86

ALCOHOL: 14.8%

BLEND:

97% Cabernet Sauvignon, 3% Syrah

COLUMBIA VALLEY

2017 Ethos Reserve Cabernet Sauvignon

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The lower temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

VINEYARD NOTES

- Nearly half of the fruit came from our Canoe Ridge Estate vineyard, located in Washington's Horse Heaven Hills AVA.
- The site's proximity to the river and strong wind patterns protect it from temperature extremes.
- The balance of the fruit came from vineyards in the Wahluke Slope and Horse Heaven Hills AVA.

WINEMAKING NOTES

- Gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure.
- Aged for 21 months in 52% New French oak and 19% New American oak.

RECOMMENDED FOOD PAIRINGS

- Prime rib, bleu cheese, chocolate desserts

TASTING NOTES

"To further complement a cool vintage that already provided wines with remarkable finesse and purity of expression, I carefully selected vineyards renowned for complexity and restrained intensity. Striking dark cherry cassis and blackberry aromas perfectly capture in this 2017 Washington Cabernet!" – Brian Mackey, winemaker