



TA: 0.53 g/100mL

PH: 3.73

ALCOHOL: 14.8%

BLEND:

87% Merlot and 13% Cabernet Sauvignon

COLUMBIA VALLEY

2017 Ethos Reserve Merlot

VINTAGE NOTES

- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler 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

- 67% of the fruit came Dead Canyon Vineyard in the Horse Heaven Hills AVA.
- 30% of the fruit came from Dineen Family Vineyards in Rattlesnake Hills AVA.
- The remaining fruit came from Elephant Mountain Vineyard (2%) and Coyote Canyon (1%).

WINEMAKING NOTES

- Grapes were sorted with a state-of-the art receiving 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.
- Aged for 21 months in 34% new American oak, 19% new French oak.

RECOMMENDED FOOD PAIRINGS

- Beef, grilled salmon, lamb and strongly flavored cheeses.

TASTING NOTES

Our 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.