



TA: 0.53 g/100 mL

PH: 3.92

ALCOHOL: 14.9%

BLEND: 100% Syrah

CASE PRODUCTION:  
1955

## COLUMBIA VALLEY

### 2018 Ethos Reserve Syrah

#### VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

#### VINEYARD NOTES

- 49% of the Syrah was sourced from vineyards in the Wahluke Slope, known for ripe, rich reds.
- 25% of the fruit came from our Cold Creek Vineyard contributing concentration and structure.
- Fruit from Red Mountain, Rattle Snake Hills, Snipes Mountain 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 21 months in 44% new French oak, 11% new America oak and 45% neutral French 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

"Unique Syrah's from across the state provide decadence and richness, concentration and depth, intensity and focus, and delicate complexity to unify into a masterpiece Syrah that only Washington state can create." - Brian Mackey, Winemaker