



TA: 0.56 g/100 mL

PH: 3.76

ALCOHOL: 14.5%

BLEND:

100% Cabernet Sauvignon

COLUMBIA VALLEY

2019 Ethos Reserve Cabernet Sauvignon

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

VINEYARD NOTES

- 84% of the fruit was sourced from the Cold Creek Vineyard Estate in the Columbia Valley AVA.
- 14% of the fruit came from our Canoe Ridge Estate vineyard, located in Washington's Horse Heaven Hills AVA.
- 2% of the fruit was sourced from the Kiona Vineyard in Red Mountain 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 20 months in 56% new French oak and 46% neutral French oak.

RECOMMENDED FOOD PAIRINGS

- Prime rib, bleu cheese, chocolate desserts

TASTING NOTES

Old vine concentration, high winds, sandy soils, and intense heat are the source of this Cabernet Sauvignon's greatness. Combine that with hand crafted artistry and extreme attention to detail, and you have the perfect example of what makes Washington State and Chateau Ste. Michelle truly special. – Brian Mackey, Winemaker