



## COLUMBIA VALLEY

### 2019 Ethos Reserve Chardonnay

#### VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season, resulting in little to no vine damage, and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild with very few periods of excessive heat, followed by cooler fall temperatures, ideal for developing beautiful fruit flavors and aromas.

#### VINEYARD NOTES

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evenings create ideal conditions for aroma and flavor development in the ripening grapes.
- The grapes were sourced from 46% Lawrence Vineyards, 41% Canoe Ridge Estate and 13% Celilo Vineyard.

#### WINEMAKING NOTES

- The juice was fermented for three weeks in stainless steel.
- Cool fermentation with very fruit forward yeasts were carefully monitored to preserve the crisp fruit characteristics.
- Aged sur lie for 10 months in 45% new oak, 35% 1-year old oak and 20% neutral oak.

#### TASTING NOTES

“This wine is a labor of love that requires months of tasting hundreds of individual barrels of Chardonnay. Fermented with 100% natural, uninoculated yeast and aged 10 months in French oak, Ethos is crafted in an elegant style designed to entice your sense and captivate your spirit.” - David Rosenthal, Winemaker

TA: 0.55 g/100mL

PH: 3.57

ALCOHOL: 14.5%

RESIDUAL SUGAR: 0.06 g/100mL

BLEND:

100% Chardonnay