



COLUMBIA VALLEY

2020 Ethos Reserve Chardonnay

VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding the 2020 growing season resulted in normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer and cooler fall temperatures created ideal conditions 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.
- 60% of the Chardonnay fruit was sourced from our Cold Creek Vineyard, one of the oldest and warmest sites in Washington.

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 French and American oak, 31% new oak, 53% 1-year-old oak, and 16% neutral oak.

TASTING NOTES

"This wine is a labor of love that requires months of tasting hundreds of individual barrels of Chardonnay to find the perfect balance of concentration and complexity. Fermented with 100% natural, uninoculated yeast and aged 10 months in predominately French oak barrels." - David Rosenthal, Winemaker

TA: 0.58 g/100 mL

PH: 3.52

ALCOHOL: 14.0%

RESIDUAL SUGAR: 0.14g/100mL

BLEND:

100% Chardonnay