



COLUMBIA VALLEY

## 2022 Ethos Reserve Chardonnay

### VINTAGE NOTES

- The 2022 season started with an unusually cool and wet spring. Below average temperatures from April to July caused delay in ripening, causing a late harvest.
- All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- Although we had to harvest select grapes earlier than expected, the quality of fruit was outstanding. The wines are very promising, showing nice acidity and great flavors.
- Both our white and red wines are showing well, and we cannot wait to see how they develop as they continue to age.

### 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.
- 67% of the Chardonnay fruit was sourced from Lawrence Vineyard, 28% Cold Creek Vineyard, and 4% Canoe Ridge Estate fruit.

### WINEMAKING NOTES

- The juice was fermented in large format barrels to build mouthfeel, weight and nuance
- Cool fermentation with native yeasts were carefully monitored to preserve the fruit characteristics.
- Aged sur lie for 10 months in French oak, 30% new oak, 62% 1-year-old 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. Ethos is crafted in an elegant style designed to entice your sense and captivate your spirit.” – Katie Nelson, Winemaker

TA: 0.54 g/100 mL

PH: 3.58

ALCOHOL: 14.5%

BLEND: 100% Chardonnay

CASE PRODUCTION:

1500