



TA: 0.51 g/100mL

PH: 3.57

ALCOHOL: 13.9%

BLEND:

100% Chardonnay

COLUMBIA VALLEY

2023 Ethos Reserve Chardonnay

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

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.
- 34% Canoe Ridge Estate, 32% Cold Creek Vineyard, 26% Lawrence Vineyard, and 8% Chapman Creek.

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, 28% new oak, 50% 1-year-old oak, 22% 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. Ethos is crafted in an elegant style designed to entice your senses and captivate your spirit.