

Chateau Ste Michelle

CANOE RIDGE ESTATE 2009 CABERNET SAUVIGNON HORSE HEAVEN HILLS

TASTING NOTES

“The Canoe Ridge Estate Cab is a beautifully balanced wine that offers a classic, fresh expression of Horse Heaven Hills fruit. The wine shows varietal black olive notes with ripe cherry flavors and soft tannins. It is my go to wine that can handle any food.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

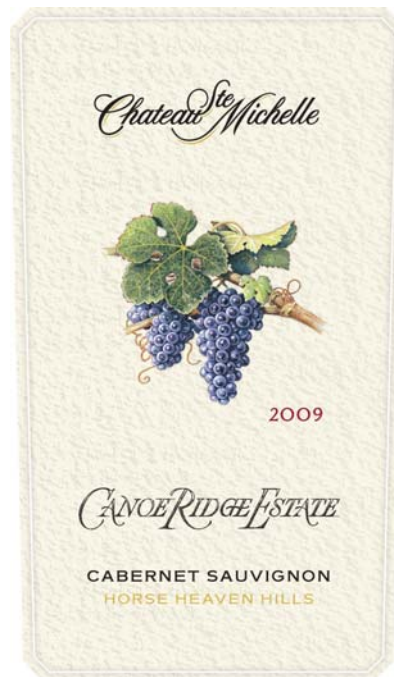
- The 2009 growing season was ideal with dry, warm weather and lots of sunshine.
- The season started a week late in blooming, but caught up as the perfect ripening weather lasted through September.
- The weather was not too hot, which allowed grapes to retain their natural acidity.

VINEYARDS

- Planted in 1991, the vineyard at Canoe Ridge Estate lies on a steep, wind-swept south-facing slope on the bank of the Columbia River in Washington's Horse Heaven Hills AVA
- The site's proximity to the river protects it from temperature extremes, allowing uniform ripening and excellent color development.
- Soils are sandy with bits of cobblestone and have low water-holding capacity, enabling precise control of vine growth through drip irrigation and canopy management.
- The site typically enjoys an early bud break and a long growing season.
- The vineyard is LIVE and Salmon Safe certified.

WINEMAKING

- Grapes were sorted with a new grape receiving system and MOG (materials other than grapes) separation system that gets fruit to the fermenters in a much more gentle and pure fashion, allowing for better varietal expression and softer mouthfeel.
- Ripe grapes were destemmed and inoculated with various strains of yeast to maximize complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment is tasted every day to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged for 22 months in 78% new French oak and 14% new American oak, but we choose more delicate, spicy barrels such as Boutes, Ermitage and Seguin Moreau.



TECHNICAL DATA

Total acidity	0.46g/100ml
pH	3.93
Alcohol	15.0%
Blend	95% Cabernet Sauvignon 5% Merlot
Cases produced	4,000

FOOD PAIRING

Foods	venison, pork, beef
Herbs	thyme, bay leaf, fennel

