

Chateau Ste Michelle

CANOE RIDGE ESTATE HORSE HEAVEN HILLS 2010 CABERNET SAUVIGNON

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 offers blackcurrant flavors, hints of sage and elegant tannins. The cooler vintage in 2010 led to an enhanced “Old World” restrained elegant character. I love this wine with just about any food!”



Bob Bertheau, Winemaker

VINTAGE

- 2010 was one of the coolest vintages on record and a year that tested our winemaker's patience.
- The ripening season was marked by a mild spring and cool summer, resulting in harvest starting three weeks later than normal.
- Fortunately, a warmer September and October allowed grapes to ripen to maturity.
- The cooler weather conditions resulted in grapes reaching optimum flavor ripeness to desired sugar levels.

VINEYARDS

- Planted in 1991, the vineyard at Canoe Ridge Estate lies on a steep south-facing wind-swept 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 at Canoe Ridge Estate is LIVE and Salmon Safe certified.

WINEMAKING

- 20% of the blend underwent natural fermentation for more interesting nuances and complexity.
- Fermented in 31% new French “Boutes” oak barrels.
- 100% aged sur lie for ten months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- 60% underwent malolactic fermentation for added softness, balance and depth.



TECHNICAL DATA

Alcohol	14.5%
Total Acidity	0.48g/100 ml
pH	3.9
Blend	95% Cabernet Sauvignon, 2% Merlot, 2% Syrah, 1% Malbec
Cases produced	6,000

FOOD PAIRINGS

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

