

Chateau Ste Michelle

CANOE RIDGE ESTATE
2011 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 offers black currant flavors, hints of sage and elegant tannins. I love this wine with just about any food!”



Bob Bertheau, Winemaker

VINTAGE

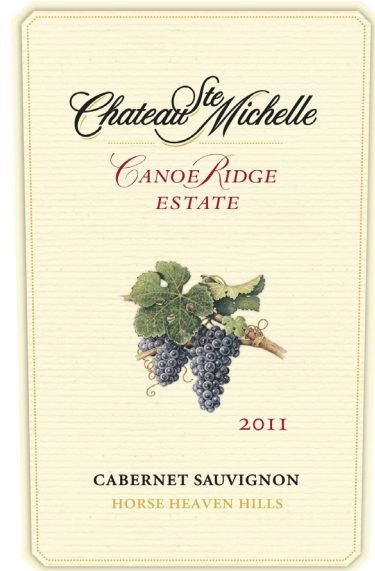
- Cool temperatures during spring delayed bud break and bloom by three to four weeks.
- Consistently warm summer temperatures lengthened the ripening period, resulting in harvest starting three weeks later than normal.
- Without the growing season’s typical temperature spikes that surpass 100° F, grapes ripened evenly with the required sugar levels and ideal physiological maturity.

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 canop management.
- The vineyard at Canoe Ridge Estate 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 47% new French oak and 28% new American oak.



TECHNICAL DATA

<i>Total Acidity</i>	0.55g/100ml
<i>pH</i>	3.79
<i>Alcohol</i>	14.5%
<i>Blend</i>	95% Canoe Ridge Estate Cabernet Sauvignon, 5% Canoe Ridge Estate Merlot
<i>Cases produced</i>	5,100

FOOD PAIRINGS

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

