

Chateau Ste Michelle

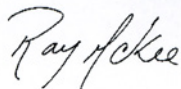
CANOE RIDGE ESTATE

2012 MERLOT

HORSE HEAVEN HILLS

TASTING NOTES

“The Canoe Ridge Estate Merlot is an elegant expression of Washington Merlot and offers dark cherry fruit character. This is a great food wine and its dusty tannins make it a perfect match with Italian food.”



Raymon McKee, Red Winemaker

VINTAGE

- 2012 was a return to the “classic” Washington vintage and a much welcomed change from the cooler 2010 and 2011 vintages.
- Bud break started slightly earlier than normal but cooler temperatures through the early summer delayed veraison slightly.
- A warming trend began in late July and dry conditions through mid-October were ideal for fruit ripening.

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.
- Canoe Ridge Estate vineyard is LIVE and Salmon Safe certified.

WINEMAKING

- Grapes were sorted with a cutting edge grape receiving and separation system that gently removes stems and leaves, allowing for more pure concentrated fruit expression.
- Daily gentle pumpovers were used to extract flavor and color and minimize harsh tannins.
- Every ferment is tasted daily 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 16 months in 37% new American oak, 17% new French oak and 46% neutral oak barrels.
- Frequent aerative racking took place during barrel aging to soften tannins and enhance mouthfeel.



TECHNICAL DATA

<i>Total Acidity</i>	0.50g/100ml
<i>pH</i>	3.84
<i>Alcohol</i>	14.5%
<i>Blend</i>	90% Merlot, 10% Cabernet Sauvignon

FOOD PAIRINGS

<i>Foods</i>	lamb, pasta, beef, fowl
<i>Herbs</i>	basil, oregano, rosemary

