

Chateau Ste Michelle

CANOE RIDGE ESTATE 2015 CABERNET SAUVIGNON HORSE HEAVEN HILLS

TASTING NOTES

“Canoe Ridge Estate Cabernet is one of my favorite vineyards and wines to make. The expression of the vineyard site is so pure – powdery Horse Heaven Hills tannins, enveloped by varietal Cab flavors of dark cherries and fresh cooking herbs and then intensified by the richness and density of grapes grown in a vineyard that was planted more than 20 years ago in 1991. The 2015 vintage was the warmest and earliest to date, however our cool harvest evenings kept the natural acidity intact, so all of the lush, ripe fruit has a tight framework of acidity to best showcase it. Please enjoy”

Ray McKee, Winemaker

VINTAGE

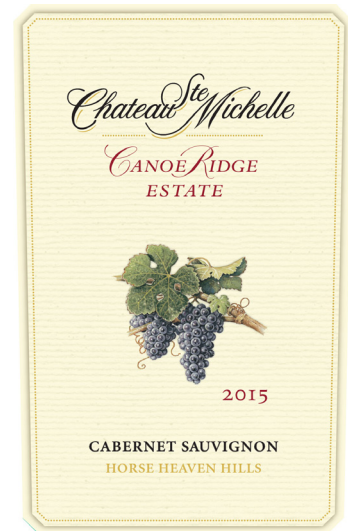
- The 2015 vintage was one of the warmest growing seasons on record in Washington state.
- Warm temperatures continued through the spring and summer, moderating slightly into fall and extending an early harvest.
- Overall, 2015 saw optimal ripening across varieties and yielded outstanding wines throughout the region.

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

WINEMAKING

- Grapes were sorted with a state-of-the art receiving and separation system that gently removes green material from the grapes, allowing for more pure fruit expression.
- Daily gentle pumpovers during fermentation extract optimal flavor and color and minimize harsh tannins.
- Each fermentation lot 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 22 months in 46% New French Oak, and 54% Neutral oak.



TECHNICAL DATA	
<i>Alcohol</i>	14.5%
<i>Total Acidity</i>	0.54 g
<i>pH</i>	3.88
<i>Blend</i>	100% Cabernet Sauvignon,
<i>Cases Produced</i>	6,500

FOOD PAIRINGS	
<i>Foods</i>	Venison, pork, beef
<i>Herbs</i>	Thyme, bay leaf, fennel

