

# Chateau Ste Michelle

## CANOE RIDGE ESTATE

2016 MERLOT

HORSE HEAVEN HILLS

### TASTING NOTES

*"Our Canoe Ridge Estate Merlot consistently exhibits elegance, concentration, and fine tannins. This Merlot exhibits dark cherry fruit, with an opulent mouthfeel and structure. I love matching Canoe Ridge Merlot with Italian dishes."*



Bob Bertheau, Red Winemaker

### VINTAGE

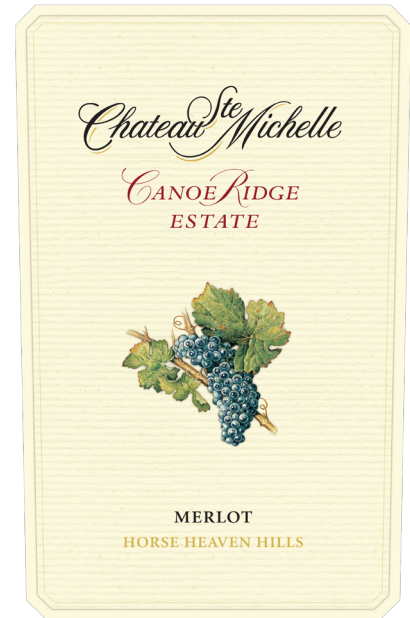
- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15-November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

### 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.
- Chateau Ste. Michelle's Canoe Ridge Estate winery and vineyard are LIVE and Salmon Safe certified.

### WINE MAKING

- Grapes were sorted with a state-of-the art receiving and separation system that gently removes stems and leaves, 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 18 months in French and American oak, 65% new.



### TECHNICAL DATA

Alcohol	14.5%
TA	0.54 g/100 ml
pH	3.78
Blend	92% Merlot, 8% Cabernet Sauvignon
Cases Produced	3,500

### FOOD PAIRINGS

Foods	lamb, pasta, beef, fowl
Herbs	basil, oregano, rosemary

