

# Chateau Ste Michelle

## CANOE RIDGE ESTATE

HORSE HEAVEN HILLS

2017 CHARDONNAY

### TASTING NOTES

“The Canoe Ridge Estate Chardonnay is refined and elegant and offers apple and citrus aromas with a clean, refreshing finish. We age the wine in lighter French oak barrels to maintain the fresh, elegant style of this Chardonnay.”



Bob Bertheau, Winemaker

### VINTAGE

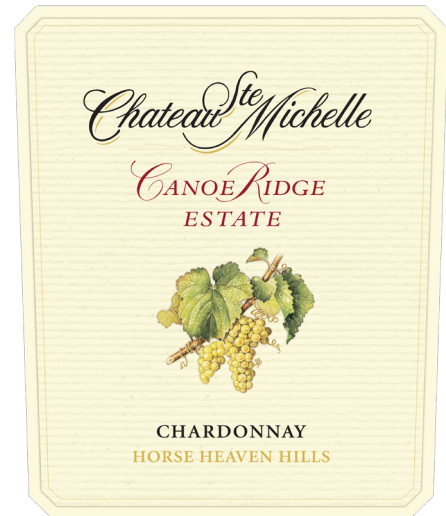
- The 2017 growing season was cooler and crop yields were lower than the previous two vintages.
- The cooler temperatures delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington state character.

### VINEYARDS

- Planted in 1991, the vineyard at Canoe Ridge Estate is located in Washington’s Horse Heaven Hills AVA on a steep South facing slope to the Columbia River.
- The site’s proximity to the river and strong wind patterns protect it from temperature extremes, allowing uniform ripening and excellent color development.
- Canoe Ridge Estate vineyard is LIVE and Salmon Safe certified.

### WINEMAKING

- Aged in 21% new French oak barrels, 41% 1-year-old French oak barrels and the balance in neutral oak.
- 100% aged sur lie for 10 months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Underwent malolactic fermentation for added softness, balance and depth.



### TECHNICAL DATA

|                |                                    |
|----------------|------------------------------------|
| <i>Alcohol</i> | 14.5%                              |
| <i>TA</i>      | 0.55 g/100 ml                      |
| <i>pH</i>      | 3.41                               |
| <i>Blend</i>   | 100% Canoe Ridge Estate Chardonnay |

### FOOD PAIRINGS

|              |                                     |
|--------------|-------------------------------------|
| <i>Foods</i> | Salmon, pork, crab cakes            |
| <i>Herbs</i> | Ginger, lemon zest, tarragon, thyme |

