

# THE EXPEDITION



## CANOE RIDGE VINEYARD

|  |   |                      |   |
|--|---|----------------------|---|
| VARIETAL<br><i>Merlot</i>  | VARIETY PERCENTAGE<br>86% MERLOT, 14% SYRAH | ML<br>100%           | ALCOHOL<br>13.9%  |
| VINTAGE<br><b>2012</b>   | HARVEST DATE<br>SEPTEMBER 24, 2012          | TA<br>6 G/L          | RS<br>9 G/L   |
| AVA / GRAPE SOURCE<br>HORSE HEAVEN HILLS<br>57% CANOE RIDGE, 39% WALLULA, 4% ALDER RIDGE | RELEASE DATE<br>NOVEMBER 2013               | YEAST<br>D254, RC212 | CASES PRODUCED<br>12,500  |
|  | BOTTLED<br>SEPTEMBER 17, 2013               | FINING<br>NONE       | OAK / STAINLESS DETAILS<br>50% FRENCH OAK, 40% AMERICAN OAK,<br>10% HUNGARIAN OAK |
|  |   |                      | AGED<br>10 MONTHS   |



Inspired by explorers Lewis & Clark, who, during their 1805 exploration, thought the ridge above the Columbia River resembled an overturned canoe. We'd argue the best exploration of all is discovering the Horse Heaven Hills' delicious quality in every bottle of Canoe Ridge wine. Uncork your expedition and enjoy.

### VINTAGE BACKGROUND:

The 2012 vintage, while starting off with a stunning resemblance to 2011, finished off the season well: average heat accumulation and cumulative precipitation. Most bud break occurred in early April. Although overall precipitation for 2012 was slightly above normal, it was not evenly distributed over the growing season. August saw low humidity, low precipitation, and high temperatures which kicked off berry ripening. 2012 brought medium sized berries, concentrated colors and intense flavors.

### WINEMAKER TASTING NOTES:

Smoky oak and berry aromas meet with cherry, jammy raspberry and strawberry flavors, beautifully structured and wrapped in a silky finish.