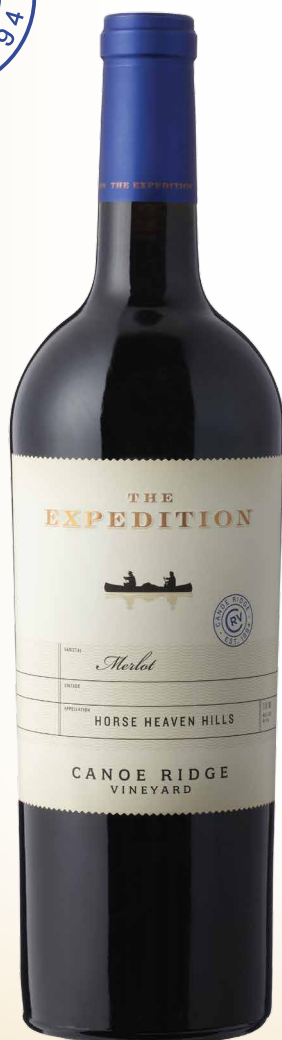


THE EXPEDITION



CANOE RIDGE VINEYARD

VARIETAL <i>Merlot</i>	VARIETY PERCENTAGE 91% MERLOT, 9% SYRAH	ML 100%	ALCOHOL 13.80%
VINTAGE 2013	HARVEST DATE OCTOBER 2013	TA 5.5	PH 3.81
AVA / GRAPE SOURCE HORSE HEAVEN HILLS	RELEASE DATE APRIL 2015	YEAST RED STAR	CASES PRODUCED 10,000
	VINEYARD SOURCE CANOE RIDGE VINEYARD, THE BENCHES		OAK / STAINLESS DETAILS 70% AMERICAN OAK, 30% FRENCH OAK
			AGED 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 warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. Total tonnage, approximately 220,000 tons, was up easily five percent over 2012, a record for Washington State. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest. As the Chardonnay harvest slowed, Riesling picked up. Red harvests started with Merlot and Syrah, phasing to Cabernet Sauvignon and others. A minor hot-to-cool temperature swing in mid-September suggests that Washington red wines will come with ripe flavors, moderate alcohol levels and vivid acidity.

WINEMAKER TASTING NOTES:

Gorgeous dark berry aromas introduce flavors of currant, Bing cherry and toasty oak, finishing long and silky with candied violet notes.