

THE EXPEDITION



CANOE RIDGE VINEYARD

VARIETAL <i>Cabernet Sauvignon</i>	VARIETY PERCENTAGE 77% CABERNET SAUVIGNON, 13% MERLOT, 7% SYRAH, 1% CAB FRANC, 1% MALBEC, 1% TEMPRANILLO		ML YES	PH 3.90	ALCOHOL 13.6%
VINTAGE 2016	HARVEST DATE OCTOBER 2016	TA 5.5	CASES PRODUCED 28,900	FINING NONE	
AVA / GRAPE SOURCE HORSE HEAVEN HILLS	BOTTLED SEPTEMBER 2017	YEAST UVAFERM43 RED STAR	AGED 10 MONTHS	OAK / STAINLESS DETAILS 75% AMERICAN OAK (33% NEW) 25% FRENCH OAK (33% NEW)	
VINEYARD SOURCE 95% HORSE HEAVEN HILLS, 5% YAKIMA VALLEY					



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 2016 growing season started quickly with warm temperatures across Washington, encouraging vigorous vine development. By late June, however, temperatures cooled considerably, creating optimal growing conditions for fruit maturation. In late summer, rain came to the vineyard and helped ease vine stress, while the vineyard teams worked tirelessly to ensure the canopies and fruit clusters would produce top quality grapes. White varietals will express lush, tropical notes, while early ripening red varietals are well-developed with bright fruit notes. Longer-ripening red varietals, like Cabernet Sauvignon, will show more savory characteristics than in years past, and should make for cellar-worthy wines.

WINEMAKER TASTING NOTES:

Aromas of black currant, raspberry and blackberry jam introduce big, jammy flavors. Showcases ripe tannins and delicious notes of vanilla on the finish.