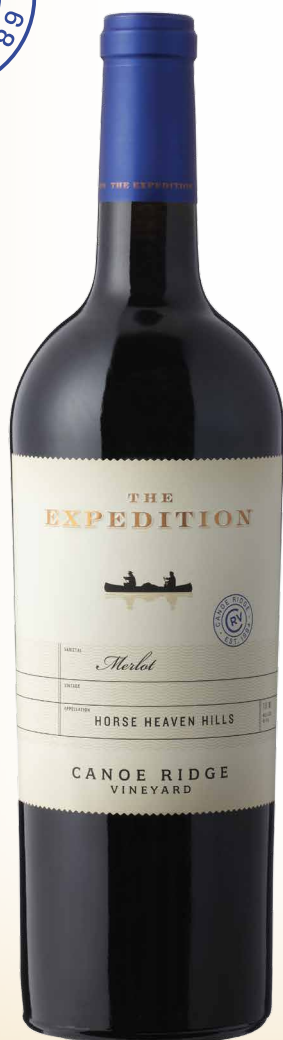


THE EXPEDITION



CANOE RIDGE VINEYARD

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|--|--|--|------------------|--------------------------|
| VARIETAL <i>Merlot</i> | VARIETY PERCENTAGE 81% MERLOT/ 19% SYRAH | ML 100% | ALCOHOL 13.7% | FINING NONE |
| VINTAGE 2016 | HARVEST DATE OCTOBER 2016 | TA 5.63 | PH 3.83 | CASES PRODUCED 10,460 |
| AVA / GRAPE SOURCE HORSE HEAVEN HILLS | BOTTLED SEPTEMBER 2017 | OAK / STAINLESS DETAILS 50% AMERICAN OAK (33% NEW) AND 50% FRENCH OAK (33% NEW) | | |
| | VINEYARD SOURCE 55% THE BENCHES, 45% CANOE RIDGE VINEYARD | 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 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 will show more savory characteristics than in years past, and should make for cellar-worthy wines.

WINEMAKER TASTING NOTES:

A rich garnet color, this wine shows intense aromatics of fresh, ripe raspberry and blueberry. On the palate, crushed, ripe berries, vanilla and leather linger among silky smooth tannins for a pleasing and long finish.