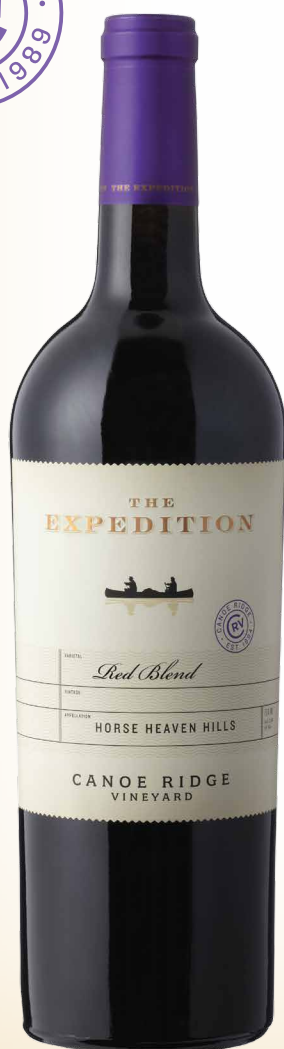


THE EXPEDITION



CANOE RIDGE VINEYARD

VARIETAL <i>Red Blend</i>	VARIETY PERCENTAGE 39% MERLOT, 33% CABERNET SAUVIGNON, 22% SYRAH, 4% CAB FRANC, 2% VIOGNIER		ML YES	PH 3.90	ALCOHOL 13.8%
VINTAGE 2016	HARVEST DATE OCTOBER 2016	TA 5.8	CASES PRODUCED 8,085	FINING NONE	
AVA / GRAPE SOURCE HORSE HEAVEN HILLS	BOTTLED SEPTEMBER 2017	YEAST UVAFERM43	AGED 10 MONTHS	OAK / STAINLESS DETAILS FRENCH OAK (33% NEW)	
VINEYARD SOURCE 25% ALDER RIDGE, 53% CANOE RIDGE, 22% WALLULA					



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 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 blackberry and plum introduce juicy, bright fruit on the palate. Flavors of cherry, mocha and a touch of vanilla oak give way to a dusty, cocoa finish.

ACCOLADES

90 Points, Smart Buy, *Wine Spectator*