

THE EXPEDITION



CANOE RIDGE VINEYARD

VARIETAL	<i>Sauvignon Blanc</i>	VARIETY PERCENTAGE	100% SAUVIGNON BLANC	ML	NONE	PH	3.29	ALCOHOL	13.72%	FINING	PVPP & BENTONITE
VINTAGE	2016	HARVEST DATE	AUGUST 2016	TA	6.8	RS	2.6 G/L	CASES PRODUCED 3445 (6 PACKS)			
AVA / GRAPE SOURCE	COLUMBIA VALLEY	BOTTLED	JAN. 16, 2017	YEAST	X5	AGED	3 MONTHS	OAK / STAINLESS DETAILS FERMENTED IN STAINLESS STEEL			
		VINEYARD SOURCE 100% YAKIMA VALLEY AVA SKYFALL VINEYARD, BLOCK 17									



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:

Pale straw in color, this wine opens with fresh-cut grass aromas that introduce tropical flavors of mango, papaya and pineapple. Richness on the mid-palate leads to bright minerality and a long passionfruit finish.