

# THE EXPEDITION

## CANOE RIDGE VINEYARD



VARIETAL <i>Sauvignon Blanc</i>	VARIETY PERCENTAGE 100% SAUVIGNON BLANC		
VINTAGE <b>2017</b>	HARVEST DATE SEPTEMBER 6 <sup>TH</sup> 2017	TA 6.1 G/L	PH 3.07
AVA / GRAPE SOURCE COLUMBIA VALLEY/100% SKYFALL	AGED 3 MONTHS IN STAINLESS STEEL	ALCOHOL 13%	OAK / STAINLESS DETAILS NO OAK



### TASTING NOTES

“Floral notes of jasmine and honeysuckle lead into a bright and zesty palate of ripe apricots and pineapple. Mouthwatering acidity balances a smooth sweetness through to the finish.” – *Bill Murray, Winemaker*

### VINTAGE BACKGROUND

- After warmer and larger than average harvests from 2012-2016, this year’s growing season and harvest far more normal with a wet spring leading to a dry, warm summer for excellent fruit development in our vineyards.
- By harvest, our fruit was showing phenolic ripeness with balance ideal between sugar, acids, and tannin in the fruit skins. The fruit harvested will make for a fine 2017 vintage from Washington.
- Harvest began during the second week of August with the last of our Cabernet Sauvignon pulled from The Benches Vineyard at Wallula Gap and Skyfall Vineyard on November 2nd.

