

Chateau Ste Michelle®

CANOE RIDGE ESTATE 2005 CABERNET SAUVIGNON HORSE HEAVEN HILLS

TASTING NOTES

“The Canoe Ridge Estate Cabernet delivers black cherry fruit aromas and flavors with leather notes and dusty tannins on the finish. The 2005 bottling offers a slightly richer and more concentrated feel than previous vintages due to the intense ripeness of the vintage and patience of the winemaking team to let the grapes hang out for softer, riper tannins. Those slightly “dusty Tuscan” tannins are a great match with Italian foods.”

Bob Bertheau, Head Winemaker

VINTAGE

- The 2005 harvest tested our winemaker’s patience, but ultimately delivered excellent quality fruit.
- The growing season started cool, followed by 90+ degree days in July and August.
- September brought cool and constant weather, which extended the season, allowing grapes extra time to ripen on the vine and enhance flavor development.

VINEYARDS

- The vineyard at Canoe Ridge Estate lies on a steep south-facing slope on the bank of the Columbia River in Washington’s Horse Heaven Hills AVA.
- The site’s proximity to the river protects it from temperature extremes, allowing uniform ripening and excellent color development.
- Soils are sandy with bits of cobblestone and have low water-holding capacity, enabling precise control of vine growth through drip irrigation and canopy management.
- The site typically enjoys an early bud break and a long growing season.
- The site is not trying to produce huge, “blockbuster” wines, so we don’t force it. The wines are more elegant and food friendly with the soft, yet complex tannin structure.

WINEMAKING

- Winemaker Bob Bertheau’s goal is to produce a softer mouthfeel and enhanced complexity in the red wines, while highlighting the elegance of Canoe Ridge Estate fruit.
- Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize complexity.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment is tasted every day to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- We are very careful not to push the Canoe Ridge Cab too far in its extraction profile, as we want to conserve the delicacy and complexity that Canoe Ridge can deliver.
- Aged for 22 months in French and American oak, but we are careful to choose more delicate, spicy barrels such as Boutes, Ermitage and Seguin Moreau.



TECHNICAL DATA

<i>Total acidity</i>	0.52g/100ml
<i>pH</i>	3.85
<i>Alcohol</i>	14.0%
<i>Blend</i>	97% Cabernet Sauvignon, 3% Merlot
<i>Cases produced</i>	3,000

FOOD PAIRING

<i>Foods</i>	venison, pork, beef
<i>Herbs</i>	thyme, bay leaf, fennel

