

Chateau Ste Michelle®

CANOE RIDGE ESTATE 2004 CABERNET SAUVIGNON HORSE HEAVEN HILLS

TASTING NOTES

“The Canoe Ridge Estate Cabernet delivers black cherry fruit, spicy oak, leather and sweet caramel characters. Its soft, elegant, slightly dusty finish is typical of Canoe Ridge Estate. This wine shows the more “subtle” side of Washington Cabernet. It doesn’t hit you over the head, but rather gently entices you with seductive fruit and spice layers. Try this with penne pasta marinara or veal scaloppini. Those slightly “dusty Tuscan” tannins are a great match with Italian foods.”

Bob Bertheau

Bob Bertheau, Head Winemaker

VINTAGE

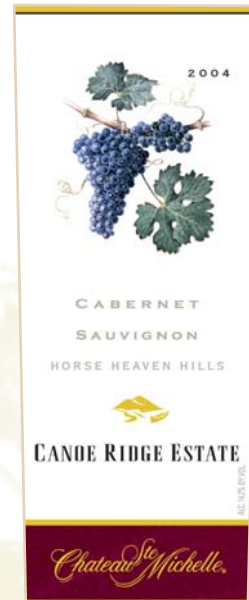
- A hot growing season in 2004 followed by a cool fall created a longer harvest, resulting in wines with ripe, rich flavors.
- Hot, dry weather from bud break to mid-August prompted the earliest harvest start on record, beginning August 16.
- Cool temperatures and intermittent light rain in mid-September slowed ripening and extended hang time.
- Warm temperatures and dry weather resumed in early October through harvest’s end with final berries being picked in early November.

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.

WINEMAKING

- 2004 marks Bob Bertheau’s first red wine harvest for Chateau Ste. Michelle, where he managed the red winemaking from start to finish for the first time. His goal is to produce a softer mouthfeel and enhanced complexity for 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.
- Twice daily pumpovers helped extract color and flavor during fermentation.
- Aged for 22 months in French and American oak, 58% new.



TECHNICAL DATA

Alcohol	14.2%
Total Acidity	0.59g/100ml
pH	3.76
Blend	96% Cabernet Sauvignon, 2% Malbec, 2% Merlot
Cases Produced	2,500

FOOD PAIRINGS

Foods	venison, pork, beef
Herbs	thyme, bay leaf, fennel

