

Chateau Ste Michelle®

CANOE RIDGE ESTATE HORSE HEAVEN HILLS 2008 CHARDONNAY

TASTING NOTES

“The Canoe Ridge Estate Chardonnay is refined and elegant and we like to enhance that style in the cellar. This Chardonnay delivers fresh apple, pear and spice aromas and flavors. The finish is graceful with light spice notes, which are a result of the restrained French oak treatment.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

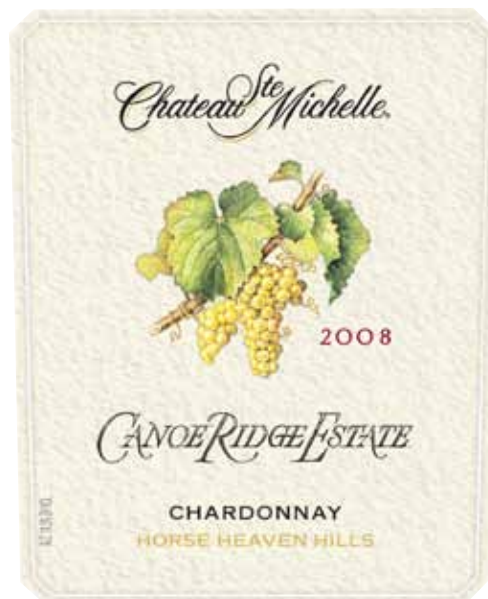
- A “perfect” ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state’s Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Warm weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

VINEYARDS

- An ideal site for Chardonnay, the vineyard at Canoe Ridge Estate lies on a steep South facing slope to the Columbia River and is located in Washington’s Horse Heaven Hills AVA.
- Planted in 1991, the site’s proximity to the river and strong wind patterns protect 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.

WINEMAKING

- Nearly half of the blend underwent natural fermentation for more interesting nuances and complexity.
- Fermented in 50% new French oak.
- 100% aged *sur lie* for 10 months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Underwent Malolactic fermentation for added softness, balance and depth.



TECHNICAL DATA

Alcohol	14.5%
Total Acidity	0.64g/100 ml
pH	3.61
Blend	100% Canoe Ridge Estate Chardonnay

FOOD PAIRINGS

Foods	salmon, crab cakes, pork
Herbs	ginger, lemon zest, tarragon, thyme

