

Chateau Ste Michelle

CANOE RIDGE ESTATE 2008 CABERNET SAUVIGNON HORSE HEAVEN HILLS

TASTING NOTES

“Planted by vineyard manager Mimi Nye in 1991, our vineyard at Canoe Ridge Estate has grown before our eyes to produce more concentrated and opulent wines. This wine shows amazing intensity to go with ripe cherry fruit. The Canoe Ridge Estate Cab is a beautifully balanced wine that is a classic expression of Washington fruit.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

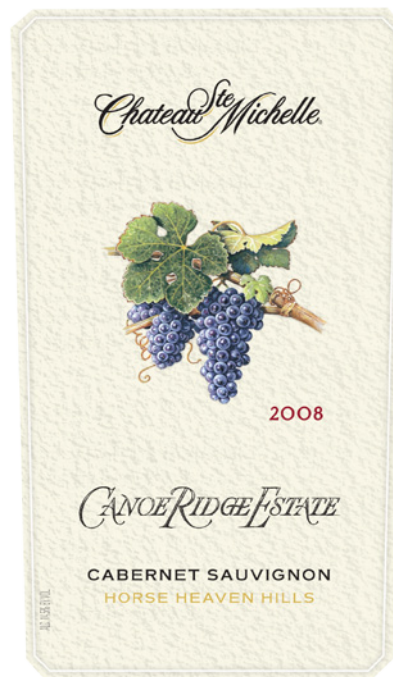
- A “perfect” ripening season with full crop yields, and restrained sugar levels led to outstanding wines from Washington state’s Columbia Valley in 2008.
- Delayed slightly by cool spring weather and a moderate summer, harvest began 10 days later than normal.
- Warm weather in August provided ideal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

VINEYARDS

- Planted in 1991, the vineyard at Canoe Ridge Estate lies on a steep, wind-swept 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

- Ripe grapes were destemmed 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 (47%) and American (14%) oak, 60% new, but we choose more delicate, spicy barrels such as Boutes, Ermitage and Seguin Moreau.



TECHNICAL DATA

Total acidity	0.49g/100ml
pH	3.97
Alcohol	14.5%
Blend	97% Cabernet Sauvignon 3% Syrah
Cases produced	4,000

FOOD PAIRING

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

