

Chateau Ste Michelle®

CANOE RIDGE ESTATE 2006 CABERNET SAUVIGNON HORSE HEAVEN HILLS

TASTING NOTES

“Planted by vineyard manager Mimi Nye in 1991, our vineyard at Canoe Ridge Estate is coming out of adolescence and hitting its stride. The wines from this fruit are showing more depth and concentration. The Canoe Ridge Estate Cabernet typifies the Horse Heaven Hills AVA with beautiful, expressive fruit and delicate tannins.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry, warm days and cool nights.
- Harvest began early, with some white grapes being picked in late August.
- A cool spell in mid-September slowed things down and allowed more hang time for enhanced flavor development.

VINEYARDS

- Planted in 1991, 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

- 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 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.



TECHNICAL DATA

Total acidity	0.54g/100ml
pH	3.93
Alcohol	14.2%
Blend	97% Cabernet Sauvignon 3% Merlot
Cases produced	3,000

FOOD PAIRING

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

