

Chateau Ste Michelle®

CANOE RIDGE ESTATE HORSE HEAVEN HILLS 2006 CHARDONNAY

TASTING NOTES

“The Canoe Ridge Estate Chardonnay is inherently fresh, vibrant and elegant—and we do what we can in the cellar to push that style. This Chardonnay delivers fresh apple, ripe pear and spice aromas and flavors. The finish is elegant and refined with light spice notes, which are a result of the restrained French oak treatment.”

Bob Bertheau

Bob Bertheau, Winemaker

VINTAGE

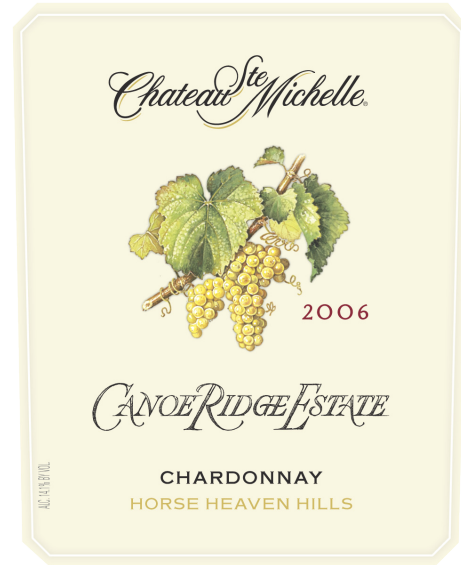
- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry weather, warm days and cool nights.
- Harvest began early, with some white grapes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

VINEYARDS

- An ideal site for Chardonnay, the vineyard at Canoe Ridge Estate lies on the north bank of the Columbia River in Washington state'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.

WINEMAKING

- Winemaker Bob Bertheau's goal is to craft soft, harmonious, integrated Chardonnays, while enhancing the refined, citrus character of Chardonnay from Canoe Ridge Estate.
- Half of the blend underwent natural fermentation for more interesting nuances and complexity.
- Fermented in 36% new and one-year-old French oak. (85% of the barrels are “Boutes” French barrels.)
- 100% aged *sur lie* for eight and a half months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Underwent malolactic fermentation for added softness, balance and depth.
- Unfiltered to preserve the delicate nature of Canoe Ridge Estate Chardonnay.



TECHNICAL DATA

Alcohol	14.1%
Total Acidity	0.55g/100 ml
pH	3.50
Blend	100% Canoe Ridge Estate Chardonnay
Cases Produced	10,000

FOOD PAIRINGS

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

