

CANOE RIDGE
Vineyard



*Rich layers of cherry, blackberry
& toffee with toasted oak and
black pepper nuances*

RESERVE

CABERNET SAUVIGNON

Columbia Valley, WA

*Food Pairings: Seared Beef Tenderloin,
Herb Crusted Leg of Lamb, Grilled
Portabella Mushrooms*

CANOE RIDGE
Vineyard



*Rich layers of cherry, blackberry
& toffee with toasted oak and
black pepper nuances*

RESERVE

CABERNET SAUVIGNON

Columbia Valley, WA

*Food Pairings: Seared Beef Tenderloin,
Herb Crusted Leg of Lamb, Grilled
Portabella Mushrooms*

CANOE RIDGE
Vineyard



*Rich layers of cherry, blackberry
& toffee with toasted oak and
black pepper nuances*

RESERVE

CABERNET SAUVIGNON

Columbia Valley, WA

*Food Pairings: Seared Beef Tenderloin,
Herb Crusted Leg of Lamb, Grilled
Portabella Mushrooms*

CANOE RIDGE
Vineyard



*Rich layers of cherry, blackberry
& toffee with toasted oak and
black pepper nuances*

RESERVE

CABERNET SAUVIGNON

Columbia Valley, WA

*Food Pairings: Seared Beef Tenderloin,
Herb Crusted Leg of Lamb, Grilled
Portabella Mushrooms*

CANOE RIDGE
Vineyard



*Rich layers of cherry, blackberry
& toffee with toasted oak and
black pepper nuances*

RESERVE

CABERNET SAUVIGNON

Columbia Valley, WA

*Food Pairings: Seared Beef Tenderloin,
Herb Crusted Leg of Lamb, Grilled
Portabella Mushrooms*

CANOE RIDGE
Vineyard



*Rich layers of cherry, blackberry
& toffee with toasted oak and
black pepper nuances*

RESERVE

CABERNET SAUVIGNON

Columbia Valley, WA

*Food Pairings: Seared Beef Tenderloin,
Herb Crusted Leg of Lamb, Grilled
Portabella Mushrooms*