



2007 CANOE RIDGE VINEYARD CHEERY STREET RED BLEND COLUMBIA VALLEY

Wine

The luscious cherry aromas and flavors of our premiere Cherry Street Red Blend don't come from cherry trees, but from Merlot grapes grown in our Canoe Ridge Vineyard. However, we chose the wine's name as a tribute to Cherry Street, where our winery is located in Walla Walla, Washington. To give this easy-to-drink Merlot layers of complexity, we blended Cabernet Sauvignon, Cabernet Franc, Malbec and Syrah with the Merlot to add delicious strawberry and plum fruit character with hints of toffee and chocolate. Supple tannins softly structure the juicy, mouthfilling flavors, while spicy oak and warm vanilla notes linger on the cherry-imbued finish. Our 2007 Cherry Street Blend goes great with wild mushroom risotto or just about any meat—lamb, beef, pork, duck, turkey or chicken.

Vineyard

We harvested the Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec and Syrah grapes from our Canoe Ridge estate vineyard in the Horse Heaven Hills American Viticultural Area (AVA). These vines are planted on their own roots on a sloping ridge high above the broadest part of Washington's Columbia River. Here, the well-drained, sandy loam soils allow deep rooting; cool nights provide ideal temperatures for excellent sugar-to-acid balance and low rainfall results in high flavor concentration. With our estate vineyard's northern latitude, the grapes ripen under long daylight—more than 17 hours a day at summer solstice—resulting in rich, fully mature flavors and supple tannins.

Winemaking

We gently handcrafted the five wines—hand sorting the clusters for quality, fermenting the wines in stainless steel tanks and aging them in small oak barrels—before making the beautifully balanced, complex blend.

Vintage

The 2007 growing season was quite typical for the Columbia Valley AVA, starting with budbreak around mid-April. Bloom started in late May and ended by the first week of June. A hot spell in early July was followed by ideal growing conditions—sunny days with mild temperatures and cool nights—throughout August. Veraison (when the grapes turn color) was in full swing by mid-August. We harvested Merlot—an early-ripening red grape—in mid-September and later-ripening Cabernet Sauvignon in mid-October.



Wine Data

Vintage— 2007

Varietal – 66% Merlot, 23% Cabernet Sauvignon, 5% Cabernet Franc, 4% Malbec and 2% Syrah

Alcohol – 14.5%

Acidity – 5.6 g/L

pH – 3.67

Residual Sugar – Dry

Ageability – More than five years