



2006 Canoe Ridge Vineyard Cabernet Sauvignon

ABOUT THE WINE

Deep blackberry, cherry and plum notes fill the rich aromas and elegant flavors of our 2006 Canoe Ridge Vineyard Cabernet Sauvignon. Its flavors come from 20-year-old vines on our Horse Heaven Hills estate. Earthy forest loam, truffle and cedar nuances add interest to the opulent fruit expression. On the palate, the wine shows great elegance, with hints of vanilla-oak and an ample quantity of friendly tannins. The velvety flavors finish with light coffee on the lingering fruit. This wine's excellent structure will reward bottle aging, yet it is approachable now. Enjoy with juicy steaks smothered in mushrooms, rack of lamb or braised short ribs.

We hand sorted the clusters for optimum quality, and then destemmed and lightly crushed the grapes for fermentation. Gentle pump-overs, extended maceration and malolactic fermentation developed round, supple flavors. For aging, Winemaker Christophe Paubert chose predominantly French oak barrels to integrate oak nuances into the wine.

ABOUT THE VINEYARDS

We hand harvested this estate-grown Cabernet Sauvignon from our Canoe Ridge Vineyard in the Horse Heaven Hills American Viticultural Area (AVA). This vineyard, planted on its own roots, lies on a sloping ridge high above the broadest part of Washington's Columbia River. The site is highly suited for Cabernet Sauvignon: the well-drained, sandy loam soils allow deep rooting; cool winds provide ideal temperatures for excellent sugar-to-acid balance; and low rainfall results in high flavor concentration. With our 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.

ABOUT THE VINTAGE

The 2006 growing conditions in the Columbia Valley were typical for the area. Significant rainfalls in early spring and dry weather around bloom time led to optimum pollination and excellent fruit set. Mild temperatures throughout the growing season fostered excellent berry development and ripening. Temperatures during harvest continued cool and mild, giving our winemaker time to focus on picking each vineyard block at peak maturity. Overall, this was a stellar vintage for Cabernet Sauvignon.

VINTAGE

2006

APPELLATION

100% Columbia Valley

VARIETAL COMPOSITION

85% Cabernet Sauvignon

10% Merlot

5% Cabernet Franc

AGEABILITY

5 years or more

PRODUCTION STATISTICS

Harvest Dates	September	October
Wine Acidity		5.6 g/L
Wine pH		3.75
Alcohol		14.1%
Case Production		5000

TASTE PROFILE

FLAVOR INTENSITY

LIGHT MED HIGH

SWEETNESS

DRY MED SWEET

ACIDITY

FLAT MED CRISP

TANNIN

NONE MED DRY

OAK

NONE TOASTY/VANILLA OAKY

BODY

LEAN MED FULL