



2006 Canoe Ridge Vineyard Merlot Columbia Valley

ABOUT THE WINE

Showing the complexity inherent in 20-year-old vines, our 2006 Canoe Ridge Vineyard Merlot offers lush dark fruit and cinnamon spice aromas. The focused black cherry and plum flavors, with pronounced minerality and toffee, are the signature of our estate vineyard in Horse Heaven Hills. Soft nuances of vanilla from oak aging add to the wine's elegance. Smooth and velvety, our Merlot is immediately approachable, yet has the necessary tannin structure to make it cellar worthy. It complements many entrées, including lamb rubbed with Middle Eastern spices, roast duck with a dried cherry sauce or grilled portabella mushrooms.

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. The winemaker chose a majority of French barrels, complemented by Hungarian and American, to integrate an array of elegant oak aromas into the win.

ABOUT THE VINEYARDS

We harvested these estate-grown Merlot, Cabernet Sauvignon and Cabernet Franc grapes from our Estate Vineyard Canoe Ridge in the Horse Heaven Hills American Viticultural Area. 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 and basaltic 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.

ABOUT THE VINTAGE

Columbia Valley's 2006 growing conditions—very typical for the region—fostered stellar-quality Merlot grapes. 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.

VINTAGE

2006

APPELLATION

Columbia Valley

VARIETAL COMPOSITION

95% Merlot
3% Cabernet Sauvignon
2% Cabernet Franc

BARREL AGING

18 Months
60% French Oak
15% American Oak
25% European Oak

AGEABILITY

5 years or more

PRODUCTION STATISTICS

Harvest Dates	September
Wine Acidity	5.6 g/L
Wine pH	3.73
Alcohol	14.2%
Case Production	14,000

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