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## 2006 CANOE RIDGE VINEYARD RESERVE CABERNET SAUVIGNON COLUMBIA VALLEY

### Wine

The finest fruit from Block 1 of our Canoe Ridge estate gives our 2006 Reserve Cabernet Sauvignon its exceptional intensity and elegance. This wine's expansive aromas of plum, currant, blackberry, violet, cedar and peppercorn lead to juicy berry and spice on the midpalate. Complex notes of nutmeg and caramel weave through the aromas and linger on the finish. Abundant velvety tannins and natural acidity structure the opulent fruit flavors and promise cellar-worthiness. The richness of this Reserve Cabernet Sauvignon pairs nicely with seared beef tenderloin with shiitake mushroom sauce or loin of lamb with an herb crust.

### Vineyard

Situated on the top of Canoe Ridge in the Horse Heaven Hills American Viticultural Area, the vines of Block 1—the oldest vines in our estate vineyard—yield our most concentrated and complex Cabernet Sauvignon. This vineyard, planted on its own roots, lies on a sloping ridge high above the broadest part of Washington's Columbia River. The site's 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 tannins.

### Winemaking

We hand sorted the clusters for optimum quality, and then destemmed and lightly crushed the grapes for fermentation. Gentle pump-overs, 15 days of maceration and malolactic fermentation developed round, supple flavors. We aged the wine in French oak barrels for 20 months, choosing 50 percent new oak to balance the intense flavors.

### Vintage

Columbia Valley's 2006 growing conditions were considered classic for the region, creating a stellar vintage for Cabernet Sauvignon. 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, bringing the grapes to maturity with perfect balance.



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### Wine Data

**Vintage, Varietal** – 2006

85% Cabernet Sauvignon  
and 15% Merlot

**Alcohol** – 14.6%

**Acidity** – 5.6 g/L

**pH** – 3.63

**Ageability** – Up to ten  
years.