

# Chateau Ste Michelle®

## CANOE RIDGE ESTATE

2006 MERLOT

HORSE HEAVEN HILLS

### TASTING NOTES

“The Canoe Ridge Estate Merlot is a refined and elegant Merlot with bright Rainier cherry fruit character and a soft finish. This is a very versatile, medium-bodied, food-friendly wine. Its dusty tannins make it a great match with Italian food.”



Bob Bertheau, Head Winemaker

### VINTAGE

- 2006 was a year of extremes in weather.
- A cooler than normal, wet spring was followed by a very long, hot summer.
- The weather was nearly ideal during the growing season. Summer fell into a consistent pattern of dry, warm days and cool nights.
- Harvest began early, with some white grapes being picked in late August.
- A cool spell in mid-September slowed things down and allowed more hang time for enhanced flavor development.

### VINEYARDS

- The vineyard at Canoe Ridge Estate lies on a steep south-facing slope on the bank of the Columbia River in Washington's Horse Heaven Hills AVA.
- The site's proximity to the river protects it from temperature extremes, allowing uniform ripening and excellent color development.
- Soils are sandy with bits of cobblestone and have low water-holding capacity, enabling precise control of vine growth through drip irrigation and canopy management.
- The site typically enjoys an early bud break and a long growing season.

### WINEMAKING

- Winemaker Bob Bertheau's goal is to produce a softer mouthfeel and enhanced complexity in the red wines, while highlighting the elegance of Canoe Ridge Estate fruit.
- Ripe grapes were destemmed, crushed and inoculated with various strains of yeast to maximize complexity.
- Daily gentle pumpovers were used to extract flavor and color and minimize harsh tannins. The pumpovers can vary by block, tank and day of fermentation. Every ferment is tasted daily to evaluate the evolution of the tannins, modify extraction techniques and find the right moment to drain the wine off of its skins.
- Aged in French and American oak for 18 months.



### TECHNICAL DATA

<i>Alcohol</i>	14.7%
<i>Total Acidity</i>	0.47g/100ml
<i>pH</i>	3.86
<i>Blend</i>	98% Merlot 2% Syrah
<i>Cases Produced</i>	11,500

### FOOD PAIRINGS

*Foods* lamb, pasta, beef, fowl  
*Herbs* basil, oregano, rosemary

