



HORSE HEAVEN HILLS

2020 Canoe Ridge Estate Chardonnay

VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding the 2020 growing season resulted in normal bud break.
- A mild spring and summer and cooler fall temperatures created ideal conditions for developing beautiful fruit flavors and aromas.
- Washington's harvest conditions benefit Chardonnay by retaining its natural acidity, a challenge with growing this variety.

VINEYARD NOTES

- Planted in 1991, the vineyard at Canoe Ridge Estate in Washington's Horse Heaven Hills AVA is located on a steep South facing slope.
- The site's proximity to the river and strong wind patterns protects it from temperature extremes, allowing for even ripening.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the grapes.

WINEMAKING NOTES

- Aged in 26% 1-year-old oak, 32% neutral oak, 25% new oak and 17% stainless steel.
- Aged sur lie for 10 months to integrate the fruit and oak flavors and provide a rich mouthfeel.
- Underwent malolactic fermentation for added softness, balance and depth.

TASTING NOTES

The vines are planted in soils of flood deposits that are more than 10,000 years old. Heat throughout the growing season is moderated by the strong wind patterns while cool nights provide optimum conditions for flavor development. Classic Chardonnay with stone fruit and citrus character is a balanced and fresh style.

TA: 0.52 g/100 mL

PH: 3.42

ALCOHOL: 14.5%

RESIDUAL SUGAR: 0.15 g/100 mL

BLEND:

100% Chardonnay