

THE EXPEDITION CANOE RIDGE VINEYARD



VARIETAL	<i>Cabernet Sauvignon</i>			VARIETY PERCENTAGE	85% CABERNET SAUVIGNON, 15% MERLOT				
VINTAGE	2018			HARVEST DATE	SEPTEMBER - OCTOBER 2018	TA	5.56 G/L	PH	3.8
AVA / GRAPE SOURCE	HORSE HEAVEN HILLS			AGED	12 MONTHS IN BARREL	ALCOHOL	13.98%	OAK / STAINLESS DETAILS	FRENCH OAK BARRELS



TASTING NOTES

piced floral aromas lead to layered, juicy flavors of red currant and smoky plum, with a deep, velvety finish.

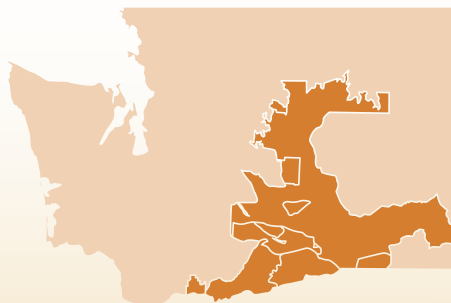
VINTAGE BACKGROUND

2018 represents a very long harvest and a record-breaker for volume and tons crushed. Dryer weather at bloom, resulted in grapes with much less mildew pressure than last year. Two weeks of extremely hot weather towards the end of summer allowed fruit to hang a little longer. White varietals will express a great range of fruit flavors like apple, pineapple and peach, while ripened red varietals will show more fruit-forward characteristics. The levels of acid are coming in higher than in years past, so red varietals, like Merlot, Cabernet and Syrah will be bright and refreshing.

AVA BACKGROUND

Known for its warm site vineyards that are cooled by up-river winds, lending tannic complexity to full flavored wines of all varieties.

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COLUMBIA VALLEY

