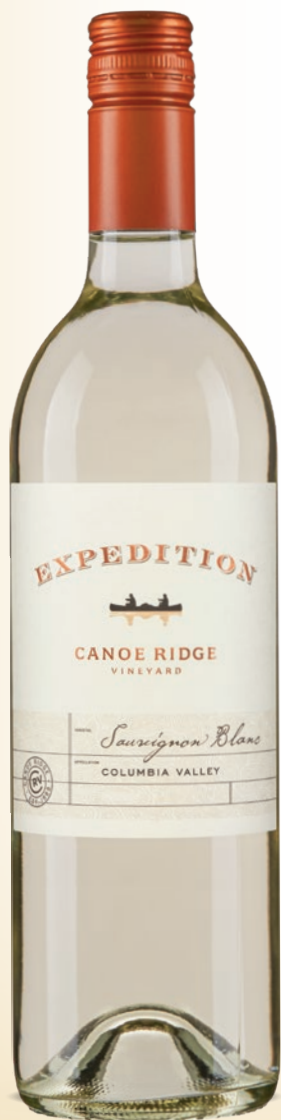


EXPEDITION



CANOE RIDGE VINEYARD

VARIETAL	<i>Sauvignon Blanc</i>			VARIETY PERCENTAGE	80% SAUVIGNON BLANC, 20% SEMILLON				
VINTAGE	2021			HARVEST DATE	SEPTEMBER - OCTOBER 2021	TA	9.27 G/L	PH	3.39
AVA / GRAPE SOURCE	94% YAKIMA VALLEY, 6% COLUMBIA VALLEY			AGED	STAINLESS STEEL FERMENTED	ALCOHOL	13.0%	OAK / STAINLESS DETAILS	NO OAK



TASTING NOTES

Grapefruit and citrus aromatics, with some tropical notes on a crisp easy drinking bright Sauvignon Blanc. This wine pairs well with spring salads, chicken dishes and oysters.

VINTAGE BACKGROUND

The 2021 vintage was extremely hot early in the ripening period and some vineyard models were showing grape development based on sugar accumulation to be two weeks ahead of average. The window to pick Sauvignon Blanc to retain those cooler climate characters can be short, and winemakers harvest as soon as they see the flavors moving from grapefruit to passionfruit. These blocks are the biggest components in the Canoe Ridge Expedition Sauvignon Blanc, leading to bright fruit expressions.

AVA BACKGROUND

Known for its many and varied microclimates (cool, warm, windy, hilly, flat), Columbia Valley is the umbrella AVA under which many of the state's sub-AVAs fall. While it contains 99% of wine grapes grown in Washington state, 6,851 of its acres are unique to the Columbia Valley and don't overlap another sub-AVA in the state.

  WWW.CANOERIDGEVINEYARD.COM



COLUMBIA VALLEY

