

EXPEDITION



CANOE RIDGE VINEYARD

VARIETAL <i>Chardonnay</i>	VARIETY PERCENTAGE 100% CHARDONNAY		
VINTAGE 2020	HARVEST DATE OCTOBER 2020	TA 5.7 G/L	PH 3.82
AVA / GRAPE SOURCE HORSE HEAVEN HILLS	AGED 12 MONTHS	ALCOHOL 13.82%	OAK / STAINLESS DETAILS FRENCH OAK BARRELS



TASTING NOTES

This Chardonnay carries amazing aromas of butterscotch, pineapple on the nose opens to golden delicious apple, ripe pear and honey dew melon on the palate, with a savory and elegant finish. Pair with oysters on the half-shell, lobster, scallops, and meaty fish such as halibut, cod & salmon

VINTAGE BACKGROUND

The 2020 growing season proved to be an excellent year, particularly for red varieties. Quality from this vintage has proven excellent due to stellar weather. Beautiful growing conditions during maturation and low disease pressure gave our winemakers a promising start. Smaller-than-anticipated tons per acre and relatively small berry size allowed the grapes to ripen earlier than prior years. The vineyard teams harvested earlier than usual while the weather outside was ideal. At harvest, the reds were showing more intensity in this vintage than the last few harvests; most lots expressed exceptional fruity characteristics and darker colors, promising more intense flavor concentrations in the end result. Aromatics such as Sauvignon Blanc, Pinot Gris and Viognier were also true to variety and wonderfully floral. Ultimately, 2020 delivered a high-quality harvest.

AVA BACKGROUND

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

[WWW.CANOERIDGEVINEYARD.COM](https://www.canoeridgevineyard.com)



COLUMBIA VALLEY

