

# CANVASBACK®

## 2022 YAKIMA VALLEY WHITE WINE

Planted in 1980 by our acclaimed vineyard manager, Dick Boushey and his wife Luanne, Boushey Vineyard is one of Washington's most revered winegrowing sites. Grown at elevations reaching 1,400 feet on ideal south-facing slopes, this sleek and radiant blend of Viognier, Grenache Blanc and Marsanne reveals luscious layers of ripe orange, lemon zest, marzipan and aromatic honeysuckle.

### VINTAGE NOTES

Beginning with an April snowstorm that delayed budbreak but caused no significant damage, the 2022 vintage was marked by its cool nature. While a cold, wet spring helped to saturate the soils, it also delayed flowering until mid-June. Midsummer was mild and temperate, with only seven days above 100° F in late July and early August, resulting in relatively low phenolics and unblemished grape skins. As harvest approached, we benefitted from a perfect stretch of warm, dry weather, with average high temperatures in the mid-70s from September into October. We harvested our Viognier, Marsanne, and Grenache Blanc on October 6th, all at relatively low Brix. Due to the coolness of the vintage, the resulting wines possess remarkable freshness, bright acidity, and complex fruit profiles without excessive sugar accumulation.

### WINEMAKING NOTES

This lush and lively blend leaps from the glass with aromas of white peach, pineapple, citrus zest, floral blossoms and pear, as well as hints of crushed granite, slivered almond and agave nectar. On the palate it flirts between richness from puncheon ageing and brightness from racy acidity as the tropical, citrus and stone fruit flavors build to a long, luxurious finish

### WINEMAKING

<b>APPELLATION</b>	Yakima Valley	<b>ALCOHOL</b>	12.5%
<b>VINEYARDS</b>	Boushey Vineyard	<b>PH</b>	3.31
<b>VARIETAL COMPOSITION</b>	57% Viognier, 23% Grenache Blanc, 20% Marsanne	<b>ACIDITY</b>	0.59 g/100 ml
<b>OAK PROFILE &amp; AGING</b>	Aged 8 months in Austrian and French oak 35% new, 65% neutral	<b>RESIDUAL SUGAR</b>	0.04%
<b>KEY COOPERS</b>	Stockinger and Cavin		
<b>MALOLACTIC FERMENTATION</b>	57%		
<b>ADDITIONAL INFORMATION</b>	24 hours of maceration on skins on Viognier and Grenache Blanc for weight and mouthfeel. Fermented and aged in puncheons (500-Liter barrels).		

