

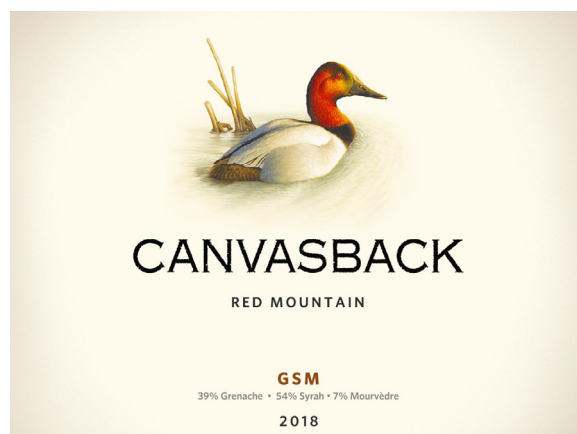
# CANVASBACK®

## 2018 RED MOUNTAIN GSM

Since our founding, Canvasback has been dedicated to exploring the character and complexity of Washington State's renowned Red Mountain. Grown high on the mountain's slopes, with a perfect southwestern exposure, this radiant red blend combines the rich, dark berry flavors of great Syrah, with Grenache-driven notes of strawberry and black raspberry, and Mourvèdre-inspired hints of savory grilled meats, herbs and spice. Lush, layered and beautifully aromatic, this alluring wine offers a bright and captivating expression of Red Mountain winemaking.

### VINTAGE NOTES

The 2018 growing season produced one of the finest vintages of the past decade. After a warm spring that resulted in an early budbreak, the early summer weather turned somewhat cool ensuring slow, gentle ripening of the fruit. A perfectly timed return to warm weather in July and August spurred a final push towards ripeness. As we began preparing for harvest, the days were cool and rain free, allowing us to pick each vineyard and block exactly when we wished. The resulting wines are dark and generous, balancing supple, polished textures with age-worthy structures that underscore the lush intensity of the dark-berried fruit flavors.



### WINEMAKING NOTES

Alluring and aromatic, this wine's aromas of huckleberry, wild blackberry and blue plum invite attention from the first swirl. Finely woven into the core of fruit are notions of bay leaf, juniper berry and cedar leaf, creating a wonderfully complex bouquet that is equal parts sweet and savory. On the palate, hints of violet and potpourri accentuate the floral theme, while bright acid and mouth-filling tannins create a sensation of energy and richness. Plush, nuanced and velvety, it delivers serious weight and structure that will reward long-term cellaring.

### WINEMAKING

<b>APPELLATION</b>	Red Mountain	<b>KEY COOPERS</b>	Damy, Boutes
<b>VINEYARDS</b>	Red Heaven Vineyard and Alder Ridge Vineyard	<b>ALCOHOL</b>	14.8%
<b>VARIETAL COMPOSITION</b>	54% Syrah, 39% Grenache, 7% Mourvèdre	<b>PH</b>	3.82
<b>OAK PROFILE &amp; AGING</b>	Aged 17 months in 100% French oak 27% new, 73% neutral	<b>ACIDITY</b>	0.59 g/100 ml
<b>SELECTION</b>	The blend was assembled after completion of malolactic fermentation, and racked twice total during its 17 months of aging.		
<b>ADDITIONAL INFORMATION</b>	The Grenache and Mourvèdre were fermented in small, open top bins, with daily punchdowns. Syrah was fermented in tank, with cap mixing via pumpover and occasional punchdown. The Syrah and Grenache were blended immediately after pressing, to capture darker pigment, while Mourvèdre was blended later, for savory complexity.		

THE DUCKHORN PORTFOLIO



CanvasbackWine.com | 1825 JB George Road Walla Walla, WA 99362 | (509) 524-9820