CANVASBACK_®

2021 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

The 2021 vintage will be famous for its warm growing season and its drought conditions, which combined to produce historically low yields. While budbreak was two weeks ahead of normal thanks to a warm, dry spring, blustery weather during flowering caused some shatter leading to very low yields A late-June heatwave led to incredible phenolic development, while a second heatwave during veraison spurred the vines towards early ripening. Harvest started early, with ideal weather throughout September and October, and concluded two weeks ahead of schedule without any pressure from frost or rain. Due to the low yields and midsummer heat, our 2021 wines offer remarkable richness and depth, with supple textures and lush flowing flavors.

WINEMAKING NOTES

This bright and expressive wine draws you in with exhilarating aromas of lemon curd, citrus zest, honeysuckle, wet river rocks and honeyed apple. On the palate, lovely weight and richness from barrel aging is balanced by dazzling acidity, providing poise and energy to flowing flavors of tropical fruit, meringue, marzipan, slivered almonds and wet slate, all of which drive toward a long, fresh finish.

WINEMAKING

APPELLATION	Yakima Valley
VINEYARDS	Boushey Vineyard
VARIETAL COMPOSITION	58% Viognier, 33% Grenache Blanc, 9% Marsanne
OAK PROFILE & AGING	Aged 6 months in Austrian and French oak 18% new, 82% neutral
KEY COOPERS	Stockinger and Cavin
MALOLACTIC FERMENTATION	90%
ALCOHOL	12.8%
РН	3.29
ACIDITY	0.70 g/100 ml



