

# CANVASBACK®

## 2023 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 growing season in the Yakima Valley began with a relatively mild winter that included a couple of severe cold snaps. Fortunately, with the exception of delaying budbreak by 2-3 weeks, the vines were mostly unaffected. Immediately after budbreak we received some much-needed heat that allowed the vines to catch-up quickly to historical averages and even led to an earlier-than-normal harvest. The weather during harvest was pristine, with temperatures in the high 80s and low 90s. This ensured both abundant hangtime and the flexibility to pick our grapes at just the right moment. As a result, our Yakima Valley white wines are finely textured with alluring citrus and tropical aromas and flavors.

### WINEMAKING NOTES

This lush and lively blend leaps from the glass, opening with aromas of lemon zest and orange bitters layered with marzipan, vanilla cream and a touch of mango puree, all underscored by a well-rounded minerality. On the palate, it presents a harmonious blend of creamsicle and orange oil alongside oyster cracker and nougat. The finish is delightfully balanced with plush and round texture.

### WINEMAKING

<b>APPELLATION</b>	Yakima Valley
<b>VINEYARDS</b>	Boushey Vineyard
<b>VARIETAL COMPOSITION</b>	59% Viognier, 35% Grenache Blanc, 6% Marsanne
<b>OAK PROFILE &amp; AGING</b>	Aged 8 months sur lie in Austrian and French oak 25% new, 75% neutral
<b>KEY COOPERS</b>	Stockinger and Cavin
<b>MALOLACTIC FERMENTATION</b>	59%
<b>ALCOHOL</b>	12.5%
<b>PH</b>	3.44
<b>ACIDITY</b>	0.58 g/100 ml
<b>RESIDUAL SUGAR</b>	0.04%
<b>ADDITIONAL INFORMATION</b>	Aged on lees for 8 months and stirred twice a week to build mouthfeel and texture.

