

Greetings from all of us at Canoe Ridge Vineyard . . .

The face of the landscape around the winery has changed dramatically in the past few months. In December, we started construction on a 19,800 square-foot production facility adjacent to the historic Walla Walla Engine House where we currently house all production and visitor activities. Feeling very cramped with our ever-expanding staff and production, we are eagerly awaiting the "big move" before harvest begins in September. Once our new building is complete, we will begin some much needed landscaping. Not only will the new trees, shrubs and flowers add beauty to our industrial neighborhood, but they will diversify the ecology and beauty of our distinct location in Walla Walla. We look forward to the increase in population of the fascinating garden life we now see of preying mantis, dragonflies and ladybugs, plus the addition of other creatures from hummingbirds to coveys of quail.

While we watch the daily changes of the new building with growing excitement, we are enjoying our favorite time of year in Walla Walla, "Onion Time!" This year's crop is especially sweet; so sweet that you could literally eat one like an apple. We wondered what made this crop so special, so we went right to the source, the farmers in the valley, to find out. Walla Walla is an exceptional place (and the only place) to grow this particular variety. The seeds are planted the first two weeks of September and must be hearty enough to withstand the winter temperatures. Harvest typically starts the middle of June and runs through the middle of July. This past winter was fairly mild with higher-than-average moisture. Those factors in combination with the rich soil in the valley resulted in a truly incredible onion crop.

We hope you enjoy the onion recipe in this newsletter, and look forward to visiting with you soon in our expanded new home on Cherry Street.

2000
Chardonnay
Columbia Valley Appellation

VARIETAL COMPOSITION

100% Chardonnay

BARREL AGING

8 Months

100% French Oak

90% New

OPTIMUM TIME FOR CONSUMPTION

2001-2004

PRODUCTION STATISTICS

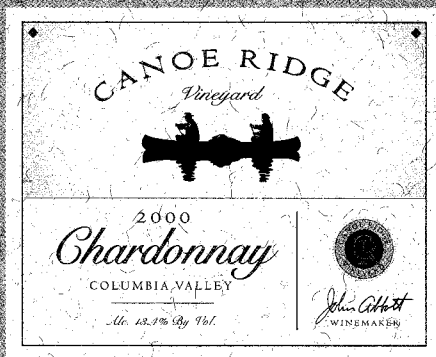
Harvest Dates 9/13/00-9/18/00

Bottling Date 6/01

Release Date 8/1/01

Sugar at Harvest 23.5° Brix

Case Production 3,972



It is Chardonnay and that is all I am going to say about that. Whoa, is this 2000 Chardonnay screaming for an adirondack chair and good conversation! The changes in the vineyard are really allowing us to make a complex and structured Chardonnay. The 2000 vintage is primarily Canoe Ridge Vineyard fruit and the classic and delicate peach, honeysuckle, freshly sliced pineapple, and mineral aromas of the vineyard are present. We have been fortunate enough to be able to continue to blend a small portion of fruit from Vanessa Vineyard from the Walla Walla Valley. Vanessa lends a great mango character to the blend, adding a tropical fruit aroma to the nose and viscosity to the mouth. Thank you Terry and Diane Farley for growing great Chardonnay.

Our winemaking practices haven't changed. The handpicked fruit is whole cluster pressed and fermented in 80 percent new and one-year-old French oak barrels. The remaining 20 percent is tank fermented in a temperature controlled, cool environment. With the large percentage of new wood, some of the barrel fermented lots are racked from barrel to tank after yeast and malolactic fermentation is completed. The tank lot too, is racked off its fermentation lees and allowed to age a few additional months in the barrels.

This is a big, rich Chardonnay that can handle a diversity of food. It isn't afraid of cool, dark cellars to gain some bottle bouquet. I recommend a simple pork roast and applesauce. This Chardonnay would pair very well with the Rhode Island clam bake prepared by my good friend and Chalone Wine Estate's amazing Northeastern Regional Sales Manager, Cathy Harrison. Try pairing this Chardonnay with some of my favorite seafood dishes: oysters, singing scallops, spicy tuna roll, troll-caught King salmon, muskels in green curry, grilled halibut or blackened catfish with hush puppies.

You will have to try this wine while listening to Aerosmith's song, "Sweet Emotion."

—John Abbott, Winemaker

CANOE RIDGE
Vineyard



One of the greatest pleasures of working at Canoe Ridge Vineyard is getting our staff together to enjoy wonderful food. This recipe is the culmination of our love of great food combined with the bounty of fresh produce available at this time of year.

Walla Walla Sweet Onion Summer Garden Salad

Serves 6 as a side salad.

INGREDIENTS

- 1 head butter lettuce (leaves separated and rinsed)
- 2 Walla Walla sweet onions (outer layers removed and sliced into rings)
- 3 fresh tomatoes, sliced
- 10-12 fresh sprigs thyme
- 8 oz. French feta, crumbled
- olive oil
- fresh cracked black pepper to taste
- drizzle of balsamic vinegar

Calendar of Events

We will be participating in the following events. Please contact our friendly hospitality staff for more information on any of these events.

2001 Events

September & October
Harvest!

October 13
Humane Society
Champagne Soiree
Walla Walla, WA

November 2 & 3
Walla Walla Valley
Wine Tasting & Auction
Walla Walla, WA

December 1 & 2
Walla Walla
Holiday Barrel Tasting
Walla Walla, WA

2002 Events

January 17
Taste Washington
Portland, OR

March 5
Taste Washington
San Francisco, CA

March 7
Taste Washington
Los Angeles, CA

April 21
Taste Washington
Seattle, WA

May 14
Taste Washington
New York, NY

Ordering and More

Case prices include a 10% discount

750 ML Bottles

1998 Merlot \$25.00 btl/\$270.00 case

2000 Chardonnay NEW \$19.00 btl/\$205.20 case

2000 Gewurztraminer NEW \$12.50 btl/\$135.00 case

1998 Reserve Merlot, Lot 16 \$45.00 btl/\$486.00 case

1998 Cabernet Sauvignon \$28.00 btl/\$302.40 case

1.5 Liter Magnums

A case of magnums consists of six bottles.

1998 Cabernet Sauvignon \$59.00 btl/\$318.60 case

1998 Christmas Cuvée \$33.00 btl/\$178.20 case

For the collector, we do have limited edition bottles in larger sizes.

Let us know what you are looking for, we just might have it.

We can ship to the following states:

CA, CO, IA, ID, MN, NE, NM, OR, WA, WI, WV

Depending on weather conditions, we may recommend delayed shipment.

One- and two-day shipments are also available; please call for details.

If you live in a state where it is not legal for us to ship directly to you, please call us and we can help you find a retailer who carries our wine in your neighborhood.

Ph: (509) 527-0885 • Fax: (509) 527-0886
email: order@canoeridgevineyard.com

We do our very best to keep our mailing list flawless.

Please let us know if we can correct any of the information we have on file for you.

CANOE RIDGE
Vineyard



ASSEMBLY

Lay butter lettuce leaves on a large platter. Slice tomatoes into rounds and lay on top of lettuce. Separate onion rounds and layer on top of tomatoes, drizzle with olive oil. Crumble the feta onto the salad, then sprinkle fresh thyme over the top.

Add the cracked black pepper, and lightly drizzle the balsamic vinegar over all.

2000

Gewurztraminer

Columbia Valley Appellation

CANOE RIDGE
Vineyard

2000

Gewurztraminer

Canoe Ridge Vineyard

WASHINGTON STATE

U.S. # 18,246,491

John Abbott
WINEMAKER

VARIETAL COMPOSITION

100% Gewurztraminer

BARREL AGING

55% Barrel Fermented in Neutral French Oak

45% Stainless Steel Tank, 6 Months

OPTIMUM TIME FOR CONSUMPTION

Get It Now, It Won't Be Around Long!

PRODUCTION STATISTICS

Harvest Dates 10/31/00 - 11/4/00

Bottling Date 4/26/01

Release Date 5/01/01

Sugar at Harvest 23.6 Brix

Residual Sugar 0.7%

Case Production 1,087

Spring in the Walla Walla Valley brings two exciting releases, Walla Walla sweet onions and our 2000 Gewurztraminer. I find it very interesting that the last fruit picked in the fall is the first wine bottled. The release of our 2000 Gewurztraminer signals the return of warm weather, backyard barbecues and flower gardens. Truthfully, I don't know what smells better, the Gewurztraminer or the lilacs blooming all over town.

The 2000 Gewurztraminer is loaded with fruit and spice. This is a classic example of the variety's elegance. The fruit is so pure, you could wear it behind your ear like your favorite fragrance. Like the last couple of vintages, it is packed with honeysuckle, pears, pineapple and rosewater essence. The mouth has a soft richness that makes it seem sweeter than its 0.7% residual sugar. It has a long, balanced finish that begs for another sip. Yep, I love the stuff. It is what gets me through the hot Walla Walla summers. Please don't look in my recycling bin in August.

Spice is the cuisine of the day for Gewurztraminer. Chicken Green Curry and brown rice would be great with this wine. Salmon hash with jalapenos is an awesome combination with Gewurztraminer. For something fun and different, substitute the Gewurztraminer for tequila in a lime Margarita. Serve shaken on the rocks with no salt. Trust your usual winemaker, not your usual mixologist.

Music pairings. Man, I have to be truthful, it has been old albums for me lately. That probably explains the Margarita thing. Cheap Trick's *Dream Police* will add a little kick to any dinner function. If you really want to have fun, Prince (we can call him that again), or Morris Day pairs well. A little inside fact for those in the know, Wendy and Lisa like Gewurztraminer too. If you only have a CD player then Denny Kravitz's greatest hits is a sure pick, especially the song "Again." Gewurztraminer doesn't get any better than this!

—John Abbott, Winemaker