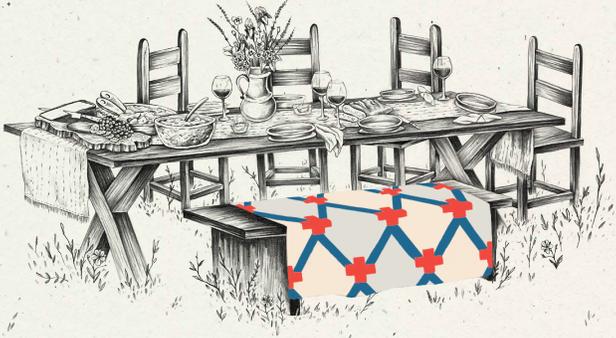


CANAS FEAST



2012

CABERNET SAUVIGNON

COLUMBIA VALLEY AVA

SLIDE MOUNTAIN VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: October 22nd

COOPERAGE: 20 months in French (83%)
and American (17%) oak barrels (33% new)

pH: 3.61

ALCOHOL: 14.3%

PRODUCTION: 149 cases

BOTTLED: August 2014

AGING: Now through 2023

SUGGESTED RETAIL PRICE: \$45

FOOD PAIRING SUGGESTIONS

Pair with Braised Meats
and Stews of Lamb,
Beef, Venison or
Mushrooms



VINEYARD NOTES

AVA: Yakima Valley

PLANTED: 2001

ACREAGE: 16 Acres

ALTITUDE: 1300 ft.

SOILS: Blue Clay over Basalt

COMPOSITION

Cabernet Sauvignon (100%)

VINTAGE TRENDS

The 2012 vintage in Washington will be fondly remembered as one of the most ideal growing seasons in recent memory. A warm April budbreak was followed by a cool Spring, while Summer was warm and without significant heat spikes. These conditions are conducive to slow, measured ripening and typically create the most impressive fruit. Small berries, loaded with intense, concentrated flavors, yielded wines with beautifully balanced tannins. While this is a vintage that will be approachable early on, patience with these wines will be rewarded for many years to come.

WINEMAKER NOTES

Planted above the shoreline of an ancient glacial lake, in heavy blue clay soils with superior water holding capacity and cooler night air, the conditions of this truly rare site favor the cultivation of slower ripening, exceptionally balanced fruit. Being the first vintage we've worked with fruit from this extraordinary vineyard we took the uncharacteristic approach to its élevage by fermenting in concrete and by adding special American oak to the cooperage bill. The mineral-laden concrete and wider grained, sweeter barrels add a degree of breadth to the focused fruit and depth to the structure, complementing the over-all blend and adding a touch of aromatic complexity.

TASTING NOTES

Lifted aromas of cassis, briny olives and fresh cedar precede layered flavors of leather, black cherry, and licorice. The silky soft mid-palate is bookended by a full-fruited, bright entry and a long focused finish.



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