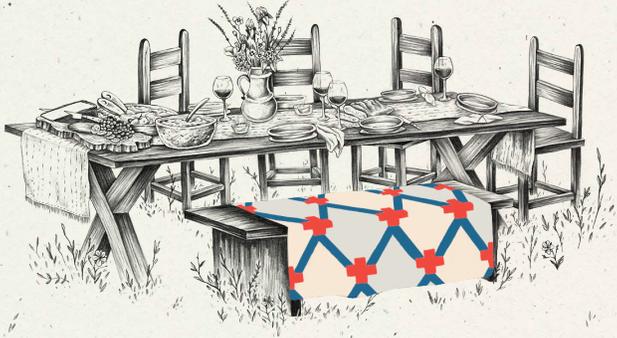


# CANAS FEAST



2013

## CABERNET FRANC

COLUMBIA VALLEY AVA

### **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** Sept. 16 & Oct. 10

**COOPERAGE:** 20 months in  
33% new oak

**pH:** 3.55

**ALCOHOL:** 14.4%

**PRODUCTION:** 184 cases

**BOTTLED:** August 2015

**AGING:** Now through 2024

**SUGGESTED RETAIL PRICE:** \$32

### **FOOD PAIRING SUGGESTIONS**

Roasted Chicken with  
Rosemary, Braised Short  
Ribs, Grilled Ahi, and  
Goat Cheeses



### **VINEYARD NOTES**

Destiny Ridge (55%)  
*Horse Heaven Hills AVA*

Ciel du Cheval (45%)  
*Red Mountain AVA*

### **COMPOSITION**

Cabernet Franc (100%)

### **VINTAGE TRENDS**

The 2013 growing season in the Pacific Northwest can be clearly defined by three main points: 1) it's early start, 2) it's record heat (hottest since 2003), and 3) (most importantly) a timely cooling/wet trend in late September, leveling-off the Growing Degree Days curve, and delivering a cool and measured harvest. This effectively slowed the racing sugars to a more tempered pace and preserved some of the natural acidity in the grapes, providing a canvas for winemakers to achieve better balanced wines than would have been the case had the heat spikes continued.

### **CELLAR NOTES**

One of the parent grapes of Cabernet Sauvignon, Cabernet Franc is known for having lighter tannins and color, despite having relatively small berries. This earlier-ripening varietal ranges in expressiveness from perfumey, floral and fruity to herbaceous and peppery. It is a versatile complement in blends with more robust varietals, but also intriguing and pleasurable as an individual varietal, as made in the Loire Valley of France (known as Chinon) and many North American wine regions.

### **TASTING NOTES**

Aromas of marinated fig and plum are sharply accented by herbal notes of sage, bay and juniper on the nose. A vibrant backbone of fresh acidity unlocks a spectrum of flavor ranging from holiday baking spice, cranberry sauce and sweet bacon fat as the black tea-like tannin structure lends to a savory and robust finish.



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