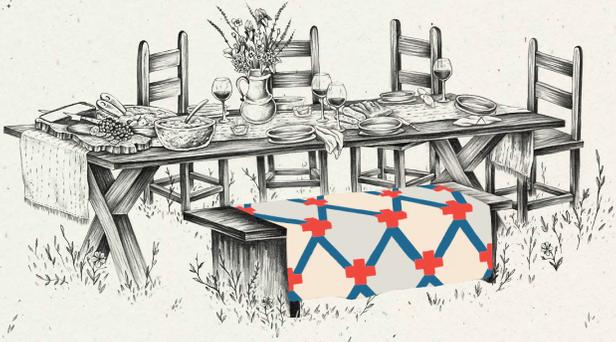


# CANAS FEAST



2013.

## CABERNET SAUVIGNON

COLUMBIA VALLEY AVA

### SLIDE MOUNTAIN VINEYARD

#### TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: October 4th

COOPERAGE: 23 months in  
50% new oak

pH: 3.71

ALCOHOL: 14.0%

PRODUCTION: 147 cases

BOTTLED: August 2015

AGING: Now through

SUGGESTED RETAIL PRICE: \$45

#### FOOD PAIRING SUGGESTIONS

Pair with Braised Short  
Ribs, Veal Chops or  
Brisket



#### 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 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.

#### WINEMAKER NOTES

Organically farmed and owned by fifth generation grower Bruce Morford, Slide Mountain Vineyard is perched on the north-facing slopes of the Mt. Adams eastern foothills (western-most border of the Yakima Valley AVA). 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. We took the uncharacteristic approach to its élevage by fermenting in concrete and 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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