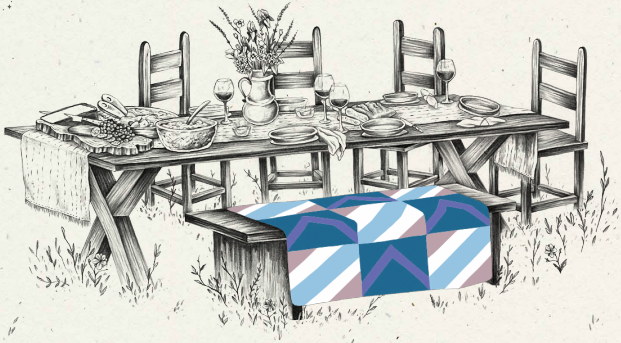


CANAS FEAST



2013
COUNOISE
COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: October 14 & 17, 2013

COOPERAGE: 18 Months in
100% Neutral French Oak

ALCOHOL: 13.6%

PH: 3.43

PRODUCTION: 202 cases

BOTTLED: April 2015

AGING: Now through 2019

SUGGESTED RETAIL PRICE: \$28

FOOD PAIRING SUGGESTIONS

Pair with hearty salads,
roasted vegetable dishes,
roasted game birds,
grilled salmon and
halibut.



VINEYARD NOTES

Destiny Ridge (60%)
Horse Heaven Hills AVA

King Fuji (40%)
Wahluke Slope AVA

COMPOSITION

Counoise (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

Representing less than half of one percent of the planted acreage in the southern Rhône and Languedoc regions in the south of France, the obscure Counoise varietal is best known as a component in wines from the famed Chateauneuf du Pape appellation. A recent addition to plantings in the Pacific Northwest within the last decade, Counoise is known for contributing good acidity and soft tannins to blended wines, along with notes of bright fruit and peppery spice. It is also a refreshing and complex wine when bottled individually. We use a combination of Rhone selection and native yeasts to ferment our Counoise.

TASTING NOTES

Naturally high in acids and low in tannins, with plenty of intriguing aromas, this unique red varietal has enough agility to be served both at room temperature, or be chilled for a refreshing warm weather red. Aromas of fresh strawberries, nutmeg and violets are supported by flavors of pomegranate, agave and rhubarb. The mouthfeel is one of softness, with a bright, juicy and lingering finish.



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