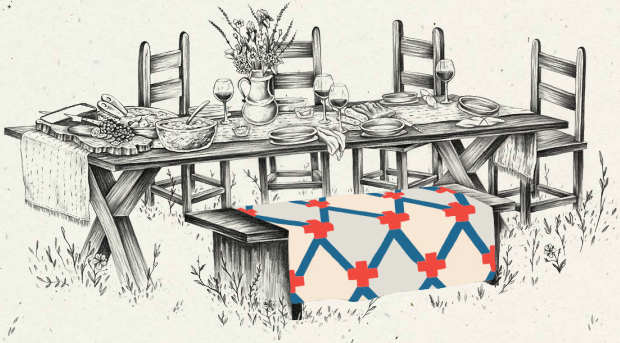


CANAS FEAST



2013

MERLOT

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 3 & 20

COOPERAGE: 20 months in 33%
new French and American oak

pH: 3.63

ALCOHOL: 14.7%

PRODUCTION: 197 cases

BOTTLED: August 2015

AGING: Now through 2025

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pair with
Proscuitto-Wrapped
Scallops, Mushroom-Based
Pastas, Grilled Tri-tip,
Chard or Radicchio



VINEYARD NOTES

Tapteil (22%)

Red Mountain AVA

Destiny Ridge (78%)

Horse Heaven Hills AVA

COMPOSITION

Merlot (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

Early to ripen, Merlot is routinely our first fruit picked, signaling that harvest is officially underway. This vintage offers a merited departure from our practice of 100% varietal Merlot with the measured addition of aromatically expressive Cabernet Franc. While our use of both French AND American oak is a decidedly forbidden practice in the Saint Emilion AOC, wines crafted in this historic Bordeaux appellation were the definitive inspiration for this wine. Additionally, several of the barrels received a regular bâtonnage treatment (stirring of the lees) to build a more rounded mid-palate.

TASTING NOTES

This is the second vintage of our Merlot wherein we paired fresh fruit and savory nuance from Destiny Ridge Vineyard, broadened with the power, structure, and intensity of Tapteil Vineyard. It is a sophisticated Merlot with varietal expression and subtle weight. Aromas of plum, red berry and tobacco leaf lead into a soft, rich mouthfeel, finishing with sweet berries layered with toasted graham.



EXPLORE WINES FROM OUR OTHER WINE FAMILIES, INFLUENCED BY THE HISTORIC REGIONS OF BORDEAUX, BOURGOGNE, ITALY & RHONE.

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