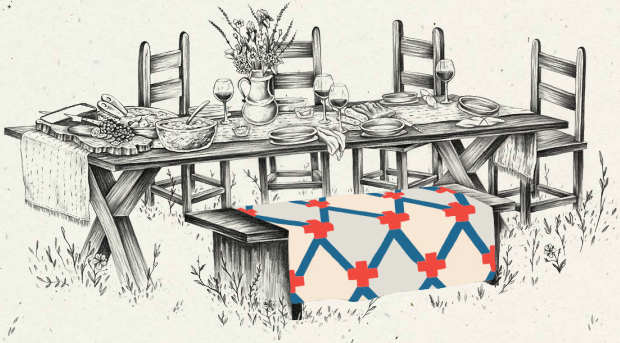


# CANAS FEAST



2013

## MOUNTAIN CUVÉE

COLUMBIA VALLEY AVA

### **TECHNICAL NOTES**

**AVA:** Columbia Valley

**COOPERAGE:** 22 Months in  
53% New French Oak

**pH:** 3.61

**ALCOHOL:** 13.9%

**PRODUCTION:** 243 cases

**BOTTLED:** August 2015

**AGING:** Now through 2024

**SUGGESTED RETAIL PRICE:** \$55

### **FOOD PAIRING SUGGESTIONS**

Pair with Roasts, Grilled  
or Braised Beef,  
Caramelized/Roasted  
Winter Root Vegetables,  
Aged Roquefort



### **VINEYARD NOTES**

Tapteil (46%)

*Red Mountain AVA*

Ciel du Cheval (43%)

*Red Mountain AVA*

Slide Mountain (11%)

*Yakima Valley AVA*

### **COMPOSITION**

Cabernet Franc (38%)

Cabernet Sauvignon (29%)

Merlot (28%)

Petit Verdot (5%)

### **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**

Defined by its place of origin, this wine is a classic expression of terroir - intense color, depth of aroma & flavor, and persistent structure. These characteristics are robustly ripened into fruit grown in the more dramatic climates within the Columbia Valley. Whether its due to the drying winds and sun-baked, silty-sands of Red Mountain, or the ancient blue clay soils found at higher elevations perched on the foothills of Mt. Adams, this wine is utterly shaped by the landscape sustaining its vines.

### **TASTING NOTES**

Blue fruits, cassis, plum and subtle olive notes integrate with warm barrel spice. Flavors of sweet tree fruits and cane berry, savory herbal components, and spicy graham are framed by a soft entry, weighty mid-palate, and mature, yet characteristically-durable tannins.



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