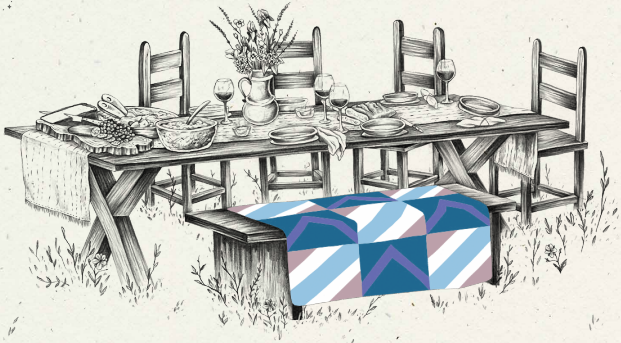


CANAS FEAST



2013

MOURVÈDRE
COLUMBIA VALLEY AVA

DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 24, 2013

COOPERAGE: 10 Months in
25% New French Oak

pH: 3.59

ALCOHOL: 12.2%

PRODUCTION: 48 CASES

BOTTLED: August 2014

AGING: Now through 2018

SUGGESTED RETAIL PRICE: \$28

FOOD PAIRING SUGGESTIONS

Pair with
Roasted Beet Salad,
Paella Mixta, and
White Bean and
Chorizo Stew.



VINEYARD NOTES

AVA: Horse Heaven Hills

PLANTED: 1998

ACREAGE: 267 Acres

ALTITUDE: 850 ft.

SOILS: Silty Loam

COMPOSITION

Mourvèdre (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

Native to Spain, where this fruit has grown for a few thousand years, it is known as Monastrell, Monastel, and Mataro to name a few of the grape's aliases. Several centuries ago, it worked its way through southern France and into the Provence and southern Rhone regions where its importance as a grape has become nearly as well-established as it is in Spain. To point, most recognize the wine by the French soubriquet, likely named after the ancient city of Mourviedro, now Sagunto, about 50 miles north of Valencia. Its uses range from rosés, to blends such as Chateauneuf du Pape, Bandol, or GSMs, to fortified wines. Late to bloom and early to ripen, Cinsault can produce a spectrum of flavors from peppery and earthy (like ours) to bigger and riper wines in hotter climates.

TASTING NOTES

Aromas of plum and white pepper provide a mix of earth and bramble to a refreshing style Mourvèdre. Nuances of vanilla and barrel toast keep the entry supple, but soon give way to a mid-pallet of bright raspberry and lingering acidity.



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