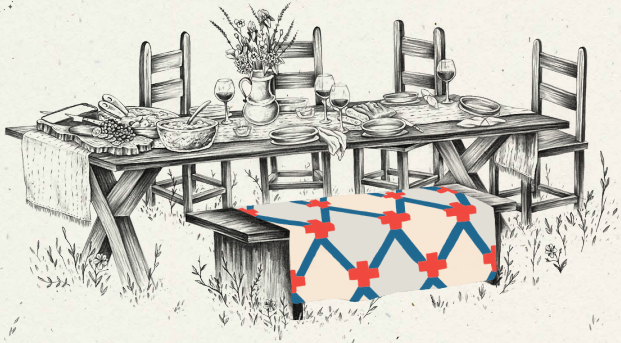


# CANAS FEAST



2013

## PETIT VERDOT

COLUMBIA VALLEY AVA

### **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** Sept. 19 & Oct. 18

**COOPERAGE:** 20 Months in  
33% New and Re-Coopered French Oak

**ALCOHOL:** 13.9%

**PRODUCTION:** 223 cases

**BOTTLED:** August 2015

**AGING:** Now through 2024

**SUGGESTED RETAIL PRICE:** \$32

### **FOOD PAIRING SUGGESTIONS**

Shrimp and Grits,  
Well-Aged Cheeses,  
Saucisson Sec, or  
Duck Rillettes



### **VINEYARD NOTES**

King Fuji Ranch (71%)

*Wahlake Slope AVA*

Ciel du Cheval (29%)

*Red Mountain AVA*

### **COMPOSITION**

Petit Verdot (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**

Meaning "little green", Petit Verdot is one of the classic varietals from the Bordeaux region of France, where it has been used traditionally in small amounts given its natural tendency to produce scant yields. The berries are very small, thick-skinned and slow to ripen, all factors that contribute to varietal characteristics of dark color, prominent tannins, well-balanced acidity and distinctive aromas. Given the consistently warm climate in south-central Washington where it can ripen fully, Petit Verdot has gained favor as a single varietal wine that needn't always be blended.

### **TASTING NOTES**

Intense purple hue with seductive aromas of huckleberry and red roses, easing into notes of cola and barrel spice. While rich and intensely weighted with young fruit this wine is balanced by plenty of structure and juicy acidity.



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