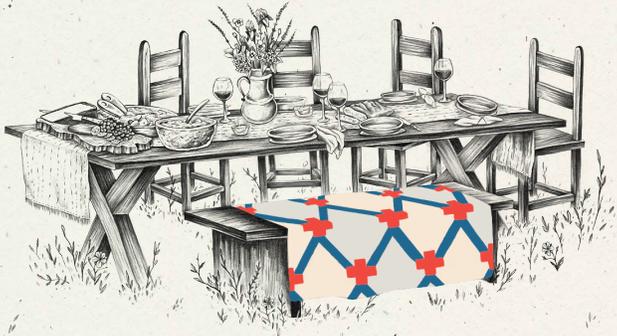


# CANAS FEAST



2013

**TWO RIVERS**

COLUMBIA VALLEY AVA

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** Sept. 9 through Oct. 17

**COOPERAGE:** 22 months in 10%  
new French oak

**pH:** 3.62

**ALCOHOL:** 14.2%

**PRODUCTION:** 796 cases

**BOTTLED:** August 2015

**AGING:** Now through 2018

**SUGGESTED RETAIL PRICE:** \$18

## **FOOD PAIRING SUGGESTIONS**

Pair with Roasted Meats, Hearty Stews, Beef & Black Bean Chili, Hearty Pastas, and Grilled Burgers



## **VINEYARD NOTES**

Destiny Ridge (65%)  
*Horse Heaven Hills AVA*  
Roosevelt Ridge (15%)  
*Horse Heaven Hills AVA*  
Ciel du Cheval (12%)  
*Red Mountain AVA*  
Taptail (8%)  
*Red Mountain AVA*

## **COMPOSITION**

Cabernet Franc (38%)  
Malbec (20%)  
Merlot (20%)  
Cabernet Sauvignon (19%)  
Petit Verdot (3%)

## **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.

## **WINEMAKER NOTES**

The popularization of wines blended from these varietals can be credited to the grower/producers of the famed Bordeaux region in the southwest of France. Whether Cab Sauv dominant blends of the "left bank" or Merlot dominant blends of the "right bank", these blends came to represent the benchmark by which nearly all wines were measured. Following this paradigm, inspired winemakers around the world have endeavored to simulate the concept and quality by blending the same varietals grown in varying degree of similar conditions. However, the highest degree of respect a winemaker can pay to the Bordeaux region is to make a wine that reflects the "terroir" that produced the fruit. The hot arid days, cool nights, and well-drained soils of the Columbia basin (a mere approximation to Bordeaux) are expressed in this wine as plush, ripe fruit, balanced acidity, and structured tannins.

## **TASTING NOTES**

Bing cherry and herbal nuances combine with loads of blackberry and cassis, as well as a hint of olives and smoke. The mid-palate is soft and sweet on the entry, but soon gives way to a more classic Bordeaux-style finish hinting of roasted coffee, bittersweet chocolate and gravelly tannins.



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