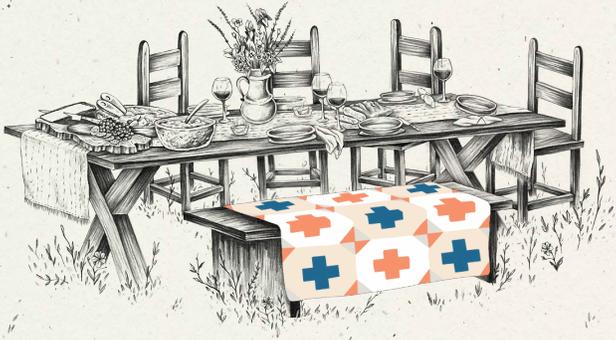


CANAS FEAST



2014.

BARBERA
COLUMBIA VALLEY AVA
DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: September 26th

COOPERAGE: 18 months in
neural French oak

pH: 3.43

ALCOHOL: 14.4%

PRODUCTION: 222 cases

BOTTLED: April 2016

AGING: Now through 2020

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pair with Roasted Vegetable
Dishes, Penne Carbonara,
Chapa-grilled Chicken
Thighs or Halibut with
Citrus & Fennel, Eggplant &
Mozzarella Panini



VINEYARD NOTES

AVA: Horse Heaven Hills Barbera (100%)

PLANTED: 1998

ACREAGE: 267 Acres

ALTITUDE: 850 ft.

SOILS: Silty Loam

COMPOSITION

VINTAGE TRENDS

EARLY, WARM, DRY.

Spring was early and relatively dry. Plenty of warmth to ensure even ripeness without any significant heat spikes. Diurnal temperature shifts were moderate leading to an early, relaxed harvest with larger than normal yields.

WINEMAKER NOTES

Though Barbera accounts for more than half of the planted acreage in Italy's northwest region of the Piedmont, the grape is less commonly produced as a stand-alone varietal. Aside from Barbera d'Alba, Barbera d'Asti, and Barbera del Monferrato, this grape has traditionally been used in blends for its dense color, vibrant acidity, and nearly non-existent tannins. However, with meticulous vineyard and cellar management, Barbera can offer up plush fruit and surprising complexity. Held to a reasonable 4 tons per acre (it's a prodigious producer), on a balanced canopy with good air flow and afternoon shade, these vines reliably generate trouble-free ripeness. The extended barrel-aging of our Barbera allows for the development of deeper, more complex elements, and helps soften the acidic harshness often associated with this varietal. With rich notes of dark, brambly fruit and lively acids, our Barbera is a remarkable complement to light summer meals while still being able to bear the load of hearty winter dishes.

TASTING NOTES

Aromas of earthy bramble and black raspberry, flavors of baked plum custard pie and marzipan. Rich and full entry with silky, long and vibrant finish.



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

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