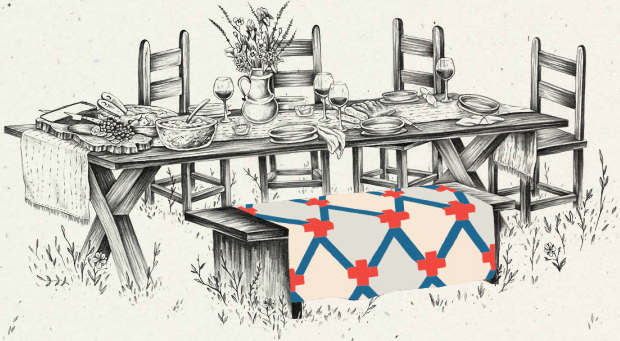


CANAS FEAST



2014

CABERNET FRANC
COLUMBIA VALLEY AVA

DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 15th

COOPERAGE: 23 months in
39% new oak

pH: 3.64

ALCOHOL: 14.0%

PRODUCTION: 203 cases

BOTTLED: August 2016

AGING: Now through 2025

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Roasted Chicken with
Rosemary, Braised Short
Ribs, Grilled Ahi, and
Goat Cheeses



VINEYARD NOTES

AVA: Horse Heaven Hills Cabernet Franc (100%)

PLANTED: 1998

ACREAGE: 267 Acres

ALTITUDE: 850 ft.

SOILS: Silty Loam

VINTAGE TRENDS

EARLY, WARM, DRY.

Spring was early and relatively dry. There was 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.

CELLAR NOTES

One of the parent grapes of Cabernet Sauvignon, Cabernet Franc is known for having lighter tannins and color, despite having relatively small berries. This earlier-ripening varietal ranges in expressiveness from perfumey, floral and fruity to herbaceous and peppery. It is a versatile complement in blends with more robust varietals, but also intriguing and pleasurable as an individual varietal, as made in the Loire Valley of France (known as Chinon) and many North American wine regions.

TASTING NOTES

Thyme, anise, and dried rose petal poise themselves over a rich fruit base on the nose. The palate is quite like that of a Rainier cherry - known for its sweetness and caramel-like nuances. The acids provide a long and vibrant finish without being imperious.



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

750 WEST LINCOLN STREET, CARLTON, OR 97111

503.852.0002 | INFO@CANASFEAST.COM

CANASFEAST.COM