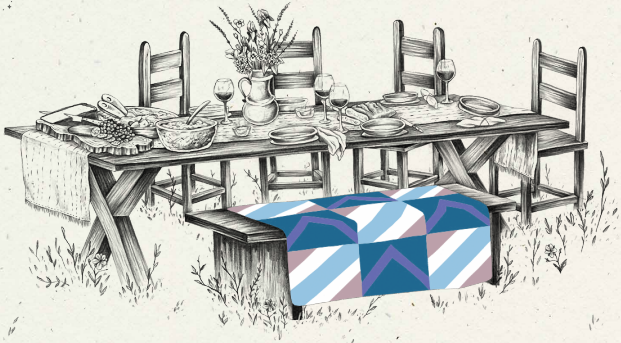


# CANAS FEAST



2014

**CINSAULT**  
COLUMBIA VALLEY AVA

**KING FUJI VINEYARD**

## **TECHNICAL NOTES**

AVA: Columbia Valley

HARVEST: October 13

COOPERAGE: 11 months in 100%  
neutral oak barrels

pH: 3.21

ALCOHOL: 13.1%

PRODUCTION: 132 cases

BOTTLED: August 2015

AGING: Now through 2018

SUGGESTED RETAIL PRICE: \$28

## FOOD PAIRING SUGGESTIONS

Pair with lighter fare such as Grilled White Fish on Couscous, Summer Salads, and Pizza Margherita.



## VINEYARD NOTES

AVA: Wahluke Slope

ALTITUDE: 1200 ft.

SOILS: Loamy fine sand  
over cemented silica

## COMPOSITION

Cinsault (100%)

## 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.

## CELLAR NOTES

Cinsault is the 4th most widely planted grape in France and is especially prevalent in the Languedoc-Rousillon region of the southern Rhone where it is typically blended with a variety of grapes or made into rosé. While it appears to have been popularized in France, it is widely planted in parts of northern Africa, Lebanon, southern Italy, South Africa, Australia, and the US. It is particularly well-suited to hotter, arid climates (such as eastern Washington) due to its heat and drought tolerance.

## TASTING NOTES

Aromas of wild fruits such as cherry and fresh strawberry are backed by hints of nutmeg and violet. Fresh, bright, and tart, Cinsault's refreshing acidity lingers on the palate and lends itself to (lightly chilled) to summer sunsets on the back porch.



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