

CANAS FEAST



2014

GRENACHE

COLUMBIA VALLEY AVA

DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: October 9

COOPERAGE: 18 months in 40%
new Fench oak

pH: 3.40

ALCOHOL: 14.6%

PRODUCTION: 54 cases

BOTTLED: April 2016

AGING: Now through 2020

SUGGESTED RETAIL PRICE: \$28

FOOD PAIRING SUGGESTIONS

Pair with grilled
lamb chops, paella,
cassoulet



VINEYARD NOTES

AVA: Horse Heaven Hills Grenache (100%)

PLANTED: 1998

ACREAGE: 267 Acres

ALTITUDE: 850 ft.

SOILS: Silty Loam

VINTAGE TRENDS

EARLY, WARM, DRY.

Spring was 2-3 weeks early with a relatively warm and dry bud-break, contributing to the larger yields experienced throughout the region this vintage. There was plenty of warmth throughout the growing season to ensure even ripeness - more notably, diurnal temperature shifts were moderate, without any significant heat spikes. The net effect was record-high heat accumulation in a vintage that produced balanced, ripe fruit, without excessively high sugars or depleted acidity. The absence of autumn rains granted most of us ideal picking conditions and a fairly relaxed pace through harvest.

WINEMAKER NOTES

This most unique planting of Grenache is perched high up on a wind-swept, rocky cliff overlooking the Columbia Gorge. Vines are densely spaced and trained low to the ground, soaking up the heat stored in the stones and soil. The canopy is home to what is possibly the largest population of eight-legged creatures in Washington State. They could be there to share heat with the ripening clusters and occasional rattlesnake, but they're more likely gathering for the abundance of delicious Grenache. Sharing this single acre with two other winemakers leaves barely enough to fill a small bin, so the naturally cold and slow fermentation preserves delicate aromas and flavors.

TASTING NOTES

This grenache has some subtle surprises - it's light of hue, yet full-bodied and flavor forward. Aromas are ranging from delicate rose petal and perfume, to heady sandalwood and wild strawberries. Lush flavors of cola and candied cherries are supported by woody-sweet, talc-like tannins and a juicy, lingering finish.



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