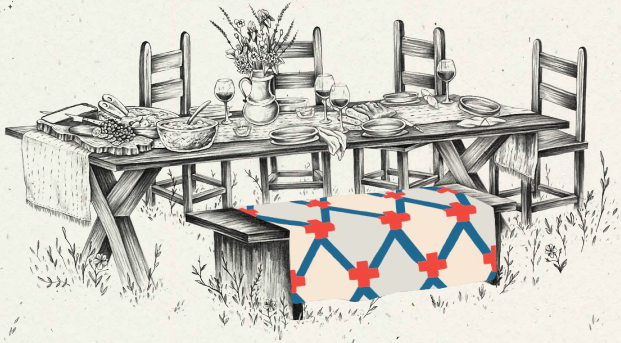


CANAS FEAST



2014

MALBEC

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 25th & 26th

COOPERAGE: 23 months in
40% new oak

pH: 3.40

ALCOHOL: 14.6%

PRODUCTION: 228 cases

BOTTLED: August 2016

AGING: Now through 2024

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pork or Veal Chops,
Grilled Portabello
Mushrooms, Shepherd's
Pie, aged Cheddar or
Roquefort



VINEYARD NOTES

Destiny Ridge (50%)
Horse Heaven Hills AVA
Roosevelt Ridge (50%)
Horse Heaven Hills AVA

COMPOSITION

Malbec (100%)

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.

WINEMAKER NOTES

Grown in Eastern Washington on the banks of the Columbia River, under hot days and cold nights, our soft plush Malbec more resembles the Malbec from Argentina than those still found in Cahors. Characterized by its large clusters and thin skins, extra care and attention must be applied in hand-picking, transporting and sorting of the grapes. Given that this thin-skinned varietal juices up so readily in the fermenter bin, we typically leave 25-50% whole cluster if the stems are reasonably lignified (woody). This technique helps to slow the rate of fermentation keeping the temperatures cool and steady, effectively preserving some of the more delicate aromatics.

TASTING NOTES

Expressing aromas of dark cherries, black plum, and lilac blossoms, followed by layers of mountain blueberries and brambly boysenberry. The plush fruit balances exquisitely with discreet acids.



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

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