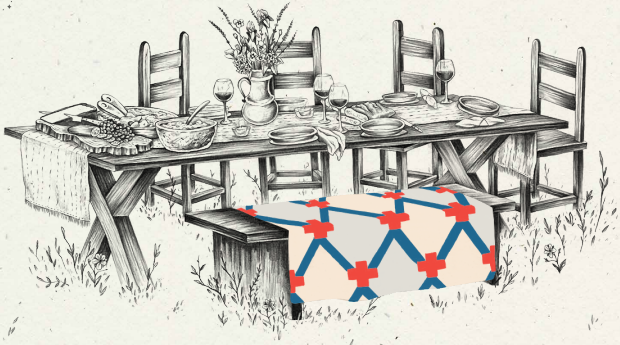


CANAS FEAST



2014

MERLOT
COLUMBIA VALLEY AVA

DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 19th

COOPERAGE: 20 months in 46%
new French and American oak

pH: 3.50

ALCOHOL: 14.1%

PRODUCTION: 164 cases

BOTTLED: August 2016

AGING: Now through 2023

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pair with Salmon,
Proscuitto-Wrapped
Scallops, Mushroom-Based
Pastas, Grilled Tri-tip,
Chard or Radicchio



VINEYARD NOTES

AVA: Horse Heaven Hills

PLANTED: 1998

ACREAGE: 267 Acres

ALTITUDE: 850 ft.

SOILS: Silty Loam

COMPOSITION

Merlot (88%)

Cabernet Franc (12%)

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

Early to ripen, Merlot is routinely our first fruit picked, signaling that harvest is officially underway. This vintage offers a merited departure from our practice of 100% varietal Merlot with the measured addition of aromatically expressive Cabernet Franc. While our use of both French AND American oak is a decidedly forbidden practice in the Saint Emilion AOC, wines crafted in this historic Bordeaux appellation were the definitive inspiration for this wine. Additionally, several of the barrels received a regular bâtonnage treatment (stirring of the lees) to build a more rounded mid-palate.

TASTING NOTES

Aromatically forward with notes of dark berry and chocolate, the palate lends to even darker berries, mingled with notes of cola and barrel spice supported by juicy acids that compliment from beginning to end. Delicate hints of herbs reveal that there is a measure of Cabernet Franc in this wine, which is our nod to a classic Pomerol style.



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

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