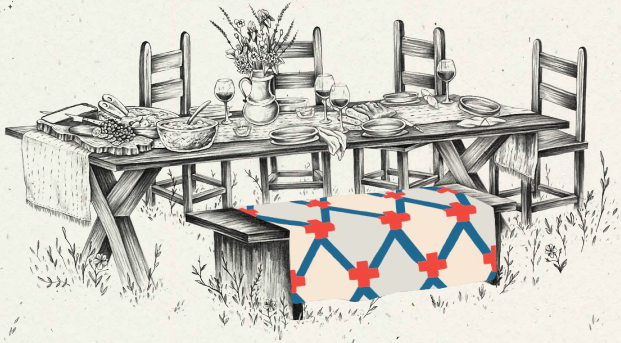


CANAS FEAST



2014

PETIT VERDOT

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 18th

COOPERAGE: 20 months in
33% new oak

pH: 3.75

ALCOHOL: 14.0%

PRODUCTION: 129 cases

BOTTLED: August 2016

AGING: Now through 2022

FOOD PAIRING SUGGESTIONS

Saucisson Sec, Shrimp
and Grits, Duck
Rillettes, Well-Aged
Cheeses, or Duck
Rillettes



VINEYARD NOTES

King Fuji Ranch (88%)

Wahluke Slope AVA

Ciel du Cheval (12%)

Red Mountain AVA

COMPOSITION

Petit Verdot (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

Meaning “little green”, Petit Verdot is one of the classic varieties from the Bordeaux region of France, where it has been used traditionally in small amounts given its natural tendency to produce scant yields. The berries are very small, thick-skinned and slow to ripen, all factors that contribute to varietal characteristics of dark color, prominent tannins, well-balanced acidity and distinctive aromas. Given the consistently warm climate in south-central Washington where it can ripen fully, Petit Verdot has gained favor as a single varietal wine that needn't always be blended.

TASTING NOTES

Deeply colored with a dense purple hue, this 2014 Petit Verdot shows a surprising similarity to the cooler 2013 vintage. Aromas of huckleberry and red roses are backed by spicy cola and warm barrel nuance. Classic varietal characteristics of juicy acids and firm structure support rich, ripe fruit.



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