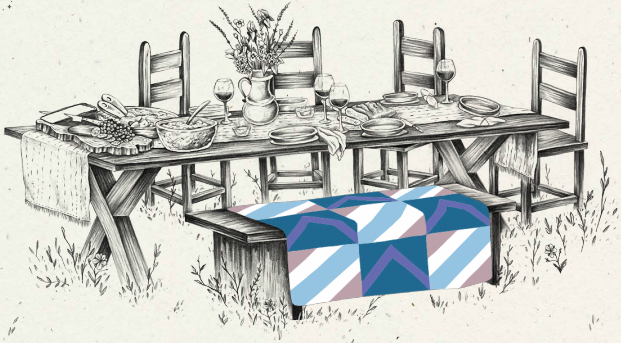


CANAS FEAST



2014

SYRAH

COLUMBIA VALLEY AVA

DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 17th & 24th

COOPERAGE: 23 months in 25% new French (13%) and American (12%) oak

pH: 3.75

ALCOHOL: 14.9%

PRODUCTION: 246 cases

BOTTLED: August 2016

AGING: Now through 2022

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pair with Braised Chicken with Mole, Game Hen with Huckleberry Sauce, Chocolate Covered Bacon, Finely Aged Sheep's Milk Cheeses, and Brisket.



VINEYARD NOTES

AVA: Horse Heaven Hills Syrah (97%)

PLANTED: 1998

ACREAGE: 267 Acres

ALTITUDE: 850 ft.

SOILS: Silty Loam

COMPOSITION

Syrah (97%)

Viognier (3%)

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

Dark, brooding, and often a touch 'meaty' (from its naturally reductive tendencies) when fermented on its own, Syrah's sometimes dour demeanor gains advantage from the addition of cheerful and perfumey Viognier. Borrowing from the example of growers in the Côte Rôtie (of the Northern Rhône region in France), we co-ferment these two grapes together so that our Syrah enjoys a degree of levity - a distinct characteristic for which this celebrated style is known.

TASTING NOTES

Notes of blueberry and blackberry combine with nuances of fig and coffee, layered with hints of violet and cedar to form a complex bouquet. Aromas & flavors are brought into focus with balanced acidity and plush tannins.



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

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