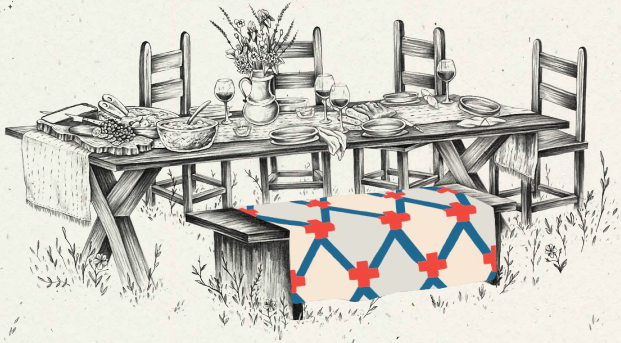


CANAS FEAST



2014

TWO RIVERS

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 2 through Oct. 16

COOPERAGE: 22 months in 15%
new French oak

pH: 3.55

ALCOHOL: 14.5%

PRODUCTION: 730 cases

BOTTLED: August 2016

AGING: Now through 2019

SUGGESTED RETAIL PRICE: \$18

FOOD PAIRING SUGGESTIONS

Pair with Grilled Burgers, Roasted Meats, Beef & Black Bean Chili, and Hearty Stews and Pastas



VINEYARD NOTES

Destiny Ridge (46%)
Horse Heaven Hills AVA
Roosevelt Ridge (20%)
Horse Heaven Hills AVA
Ciel du Cheval (13%)
Red Mountain AVA
King Fuji (11%)
Wahluke Slope AVA
Slide Mountain (7%)
Yakima Valley AVA
Tapeil (3%)
Red Mountain AVA

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

The popularization of wines blended from these varietals can be credited to the grower/producers of the famed Bordeaux region in the southwest of France. Whether Cab Sauv dominant blends of the “left bank” or Merlot dominant blends of the “right bank”, these blends came to represent the benchmark by which nearly all wines were measured. Following this paradigm, inspired winemakers around the world have endeavored to simulate the concept and quality by blending the same varietals grown in varying degree of similar conditions. However, the highest degree of respect a winemaker can pay to the Bordeaux region is to make a wine that reflects the “terroir” that produced the fruit. The hot arid days, cool nights, and well-drained soils of the Columbia basin (a mere approximation to Bordeaux) are expressed in this wine as plush, ripe fruit, balanced acidity, and structured tannins.

TASTING NOTES

Blackberry and herbal nuances combine with loads of Bing cherry and olives, as well as a hint of cassis and smoke. The mid-palate is soft and sweet on the entry, but soon gives way to a more classic Bordeaux-style finish hinting of bittersweet chocolate, roasted coffee, and dusty tannins.

COMPOSITION

Cabernet Franc (24%)
Malbec (23%)
Merlot (22%)
Cabernet Sauvignon (19%)
Petit Verdot (12%)



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