

# CANAS FEAST



2015

**COUNOISE**  
COLUMBIA VALLEY AVA

**DESTINY RIDGE VINEYARD**

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** October 7th

**COOPERAGE:** 18 months in  
neutral French oak

**pH:** 3.66

**ALCOHOL:** 14.4%

**PRODUCTION:** 66 cases

**BOTTLED:** April 2017

**AGING:** Now through 2021

**SUGGESTED RETAIL PRICE:** \$28

## **FOOD PAIRING SUGGESTIONS**

Pair with Chorizo,  
Curried Eggplant,  
Smoked Ham, and  
Green Olives



## **VINEYARD NOTES**

**AVA:** Horse Heaven Hills Counoise (100%)

**PLANTED:** 1998

**ACREAGE:** 0.5 Acres

**ALTITUDE:** 850 ft.

**SOILS:** Silty Loam

## **COMPOSITION**

## **VINTAGE TRENDS**

EARLY, HOT, DRY.

The 2015 growing season was another record year for many categories: Higher highs, higher lows, more heat spikes and less winter rainfall. Furthermore, bud break, bloom, and véraison were the earliest noted in several decades. These conditions led to heat/drought stress for most of the west coast, challenging many growers throughout the region. However, higher yields helped mitigate the natural production of higher sugars and lower acids, resulting in beautifully balanced wines that will require little-to-no cellaring.

## **WINEMAKER NOTES**

Representing less than half of one percent of the planted acreage in the southern Rhône and Languedoc regions in the south of France, the obscure Counoise varietal is best known as a component in wines from the famed Chateauneuf du Pape appellation. A recent addition to plantings in the Pacific Northwest within the last decade, Counoise is known for contributing good acidity and soft tannins to blended wines, along with notes of bright fruit and peppery spice. It is also a refreshing and complex wine when bottled individually. We use a combination of Rhone selection and native yeasts to ferment our Counoise.

## **TASTING NOTES**

Smaller berries this vintage resulted in a more darkly colored wine with concentrated aromas/flavors. Aromas of cola and earthy agave drift alongside notes of peppery spice. Wild berries, smoked agave, and rose petals fit neatly into a plush, rounded framework, full mid-palate, and focused finish.



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

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