

CANAS FEAST



2015
GRENACHE
COLUMBIA VALLEY AVA
DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 30th

COOPERAGE: 18 months in
neutral French oak

pH: 3.46

ALCOHOL: 14.6%

PRODUCTION: 24 cases

BOTTLED: April 2017

AGING: Now through 2021

SUGGESTED RETAIL PRICE: \$28

FOOD PAIRING SUGGESTIONS

Pair with grilled
lamb chops, paella,
cassoulet



VINEYARD NOTES

AVA: Horse Heaven Hills Grenache (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

This most unique planting of Grenache is perched high up on a wind-swept, rocky cliff overlooking the Columbia Gorge. Vines are densely spaced and trained low to the ground, soaking up the heat stored in the stones and soil. The canopy is home to what is possibly the largest population of eight-legged creatures in Washington State. They could be there to share heat with the ripening clusters and occasional rattlesnake, but they're more likely gathering for the abundance of delicious Grenache. Sharing this single acre with two other winemakers leaves barely enough to fill a small bin, so the naturally cold and slow fermentation preserves delicate aromas and flavors.

TASTING NOTES

Dark, full-bodied, and richly flavored, this Grenache shows a bit more color and concentration than the previous vintage. Aromas of spiced fruit, peppercorns, and sandalwood blend with sweet flavors of black cherry and earthy agave. Bolder flavors are supported by subtle tannins and a long, focused finish.



EXPLORE WINES FROM OUR OTHER WINE FAMILIES, INFLUENCED BY
THE HISTORIC REGIONS OF BORDEAUX, BOURGOGNE, ITALY & RHONE.
750 WEST LINCOLN STREET, CARLTON, OR 97111
503.852.0002 | INFO@CANASFEAST.COM

CANASFEAST.COM