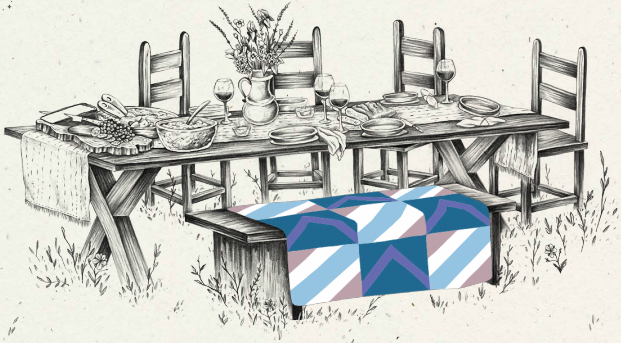


CANAS FEAST



2015

JOIE DE VIVRE
COLUMBIA VALLEY AVA

DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 9 - Oct. 7

COOPERAGE: 18 months in
neutral French oak

pH: 3.67

ALCOHOL: 14.5%

PRODUCTION: 292 cases

BOTTLED: April 2017

AGING: Now through 2023

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pair with Game Hen,
Earthy Vegetables,
Grilled Venison &
Fennel Bulb



VINEYARD NOTES

AVA: Horse Heaven Hills

PLANTED: 1998

ACREAGE: 267 Acres

ALTITUDE: 850 ft.

SOILS: Silty Loam

COMPOSITION

Syrah (37%)

Counoise (29%)

Mourvèdre (18%)

Grenache (16%)

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

Our Joie De Vivre is an homage to the Southern Rhone classics of Chateauneuf-du-Pape and its satellite villages of Vacqueyras and Gigondas. We revel in the complexity of these noble French blends and the degree to which they've influenced the heritage of Washington State's agriculture and its newer generation of winemakers. The marriage of sun-drenched Syrah, copious (if unpredictable) Counoise, fine-loam grown Mourvèdre, and low-trained (*vignes basses*) Grenache of the wind-swept cliffs of Destiny Ridge, evokes the classic traits that originally inspired us to craft such a wine. While our unique blend isn't as strict in the precise varietal percentages as the archetypes, aging this wine in older barrels and fermenting with a Rhone-isolated yeast selection adds familiar nuance and expression.

TASTING NOTES

Weighty Syrah anchors this blend with aromas of plum pudding, complemented by delightful notes of licorice root and dried herbs. A velvety soft entry fills out with flavors of boysenberry, white pepper, and savory herbs, followed by subtle structure and lingering juiciness.



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

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