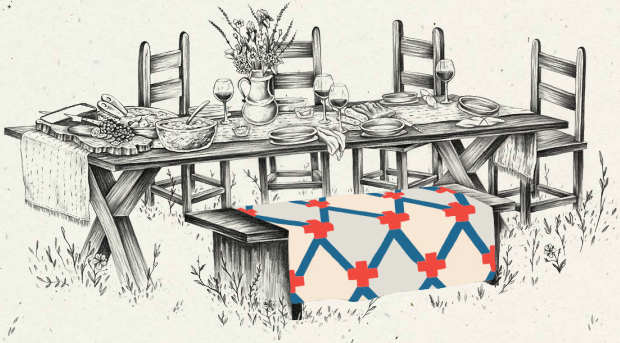


# CANAS FEAST



2015

**MERLOT**

COLUMBIA VALLEY AVA

**DESTINY RIDGE VINEYARD**

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** September 15th & 17th

**COOPERAGE:** 23 months in  
29% new oak

**pH:** 3.67

**ALCOHOL:** 14.3%

**PRODUCTION:** 145 cases

**BOTTLED:** August 2017

**AGING:** Now through 2024

**SUGGESTED RETAIL PRICE:** \$32

## **FOOD PAIRING SUGGESTIONS**

Pair with Salmon,  
Proscuitto-Wrapped  
Scallops, Mushroom-Based  
Pastas, Grilled Tri-tip,  
Chard or Radicchio



## **VINEYARD NOTES**

**AVA:** Horse Heaven Hills

**PLANTED:** 1998

**ACREAGE:** 267 Acres

**ALTITUDE:** 850 ft.

**SOILS:** Silty Loam

## **COMPOSITION**

Merlot (88%)

Cabernet Franc (12%)

## **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.

## **CELLAR NOTES**

Early to ripen, Merlot is routinely our first fruit picked, signaling that harvest is officially underway. This vintage offers a merited departure from our practice of 100% varietal Merlot with the measured addition of aromatically expressive Cabernet Franc. While our use of both French AND American oak is a decidedly forbidden practice in the Saint Emilion AOC, wines crafted in this historic Bordeaux appellation were the definitive inspiration for this wine. Additionally, several of the barrels received a regular bâtonnage treatment (stirring of the lees) to build a more rounded mid-palate.

## **TASTING NOTES**

Generous notes of blackberry pie emerge on the nose, but not so much as to overwhelm slight intonations of mint and mocha. The palate emulates the aromatics with dark berry and vanilla bean, coalesced with subtle herbaceousness, juicy acids, and a creamy finish. The delicate hint of herb reveals that there is a measure of Cabernet Franc in this wine, which is our nod to a classic Pomerol style.



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

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