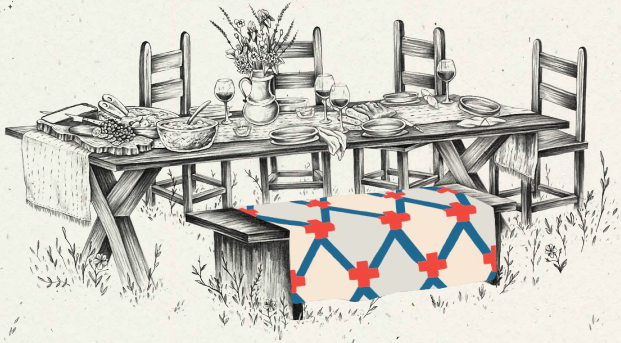


CANAS FEAST



2015

MOUNTAIN CUVÉE

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 5th-29th

COOPERAGE: 23 months in
36% new oak

pH: 3.78

ALCOHOL: 14.3%

PRODUCTION: 226 cases

BOTTLED: August 2017

AGING: Now through 2026

SUGGESTED RETAIL PRICE: \$55

FOOD PAIRING SUGGESTIONS

Pair with Roasts, Grilled
or Braised Beef,
Caramelized or Roasted
Winter Root Vegetables,
Aged Roquefort



VINEYARD NOTES

Ciel du Cheval (40%)

Red Mountain AVA

Tapteil (40%)

Red Mountain AVA

Slide Mountain (20%)

Yakima Valley AVA

COMPOSITION

Merlot (40%)

Cabernet Franc (30%)

Cabernet Sauvignon (20%)

Petit Verdot (10%)

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

Defined by its place of origin, this wine is a classic expression of terroir - intense color, depth of aroma & flavor, and persistent structure. These characteristics are robustly ripened into fruit grown in the more dramatic climates within the Columbia Valley. Whether its due to the drying winds and sun-baked, silty-sands of Red Mountain, or the ancient blue clay soils found at higher elevations perched on the foothills of Mt. Adams, this wine is utterly shaped by the landscape sustaining its vines.

TASTING NOTES

Cassis and Cavendish tobacco join with subtle hints of English lavender and sweet oolong tea. Dark sweet plum provides a bedrock for this wine, while well-integrated tannins and slight minerality add mid-palate structural support for top notes of savory, barrel spice, and dried currants. The finish is long and luxurious.



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

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