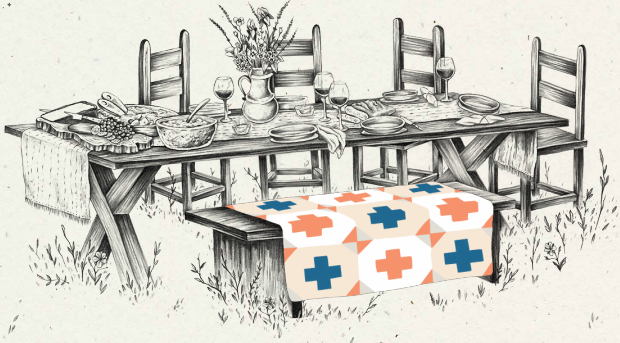


CANAS FEAST



2015.

ROSATO
COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 4th-30th, 2015

COOPERAGE: 100% Stainless Steel

pH: 3.29

ALCOHOL: 13.3%

PRODUCTION: 341 cases

BOTTLED: April 2016

AGING: Now through 2018

SUGGESTED RETAIL PRICE: \$16

FOOD PAIRING SUGGESTIONS

Pair with Raw Oysters with Sriracha and Horseradish, Spicy Pork Larb Salad, Pickled Beets with Soft Goat Cheese, and Smoked Trout



VINEYARD NOTES

Ciel du Cheval - Red Mountain AVA

Destiny Ridge - Horse Heaven Hills AVA

Northridge - Wahluke Slope AVA

Roosevelt Ridge - Horse Heaven Hills AVA

Slide Mountain - Yakima Valley AVA

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

Since our first vintage of making rosé in 2005, our house-style Rosato has been made in the saignée style, where unfermented juice is immediately drawn away from the destemmed grapes, and fermented separately from the skins. It's kept very cold and ferments spontaneously ('house-indigenous' yeast) and very slowly in stainless steel.

TASTING NOTES

Fermented in stainless steel and not permitted to go through malolactic fermentation, this wine is fresh, bright, and juicy, with flavors and aromas of watermelon, rhubarb, strawberries, and cherry Jolly Rancher.



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