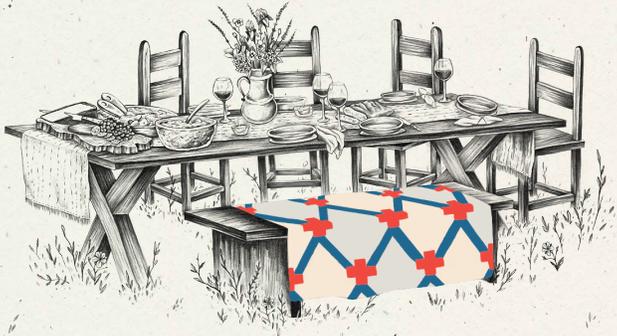


CANAS FEAST



2015

TWO RIVERS

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Aug. 28 through Sept. 26

COOPERAGE: 23 months in 18%
new French oak

pH: 3.75

ALCOHOL: 14.5%

PRODUCTION: 850 cases

BOTTLED: August 2017

AGING: Now through 2020

SUGGESTED RETAIL PRICE: \$18

FOOD PAIRING SUGGESTIONS

Pair with Grilled Burgers, Roasted Meats, Beef & Black Bean Chili, and Hearty Stews and Pastas



VINEYARD NOTES

Destiny Ridge (67%)
Horse Heaven Hills AVA
Roosevelt Ridge (11%)
Horse Heaven Hills AVA
Ciel du Cheval (10%)
Red Mountain AVA
Slide Mountain (8%)
Yakima Valley AVA
Tapeil (4%)
Red Mountain AVA

COMPOSITION

Cabernet Franc (39%)
Merlot (26%)
Cabernet Sauvignon (18%)
Malbec (17%)

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

The popularization of wines blended from these varieties can be credited to the grower/producers of the famed Bordeaux region in the southwest of France. Whether Cab Sauv dominant blends of the “left bank” or Merlot dominant blends of the “right bank”, these blends came to represent the benchmark by which nearly all wines were measured. Following this paradigm, inspired winemakers around the world have endeavored to simulate the concept and quality by blending the same varieties grown in varying degree of similar conditions. However, the highest degree of respect a winemaker can pay to the Bordeaux region is to make a wine that reflects the “terroir” that produced the fruit. The hot arid days, cool nights, and well-drained soils of the Columbia basin (a mere approximation to Bordeaux) are expressed in this wine as plush, ripe fruit, balanced acidity, and structured tannins.

TASTING NOTES

Forward aromas of blackberry and Bing cherry flow gracefully into nuances of cassis and herbs, extended by hints of green olive, barrel char and spice. A soft, rounded mid-palate cedes, almost imperceptibly, to roasted coffee, bittersweet chocolate, and fine, dusty tannins, evoking a more classic Bordeaux-style finish.



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