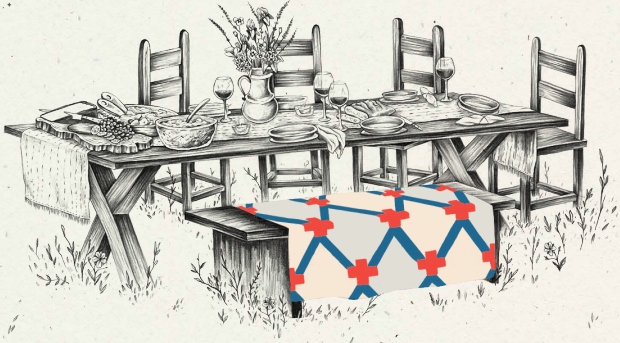


CANAS FEAST



2016

MERLOT

COLUMBIA VALLEY AVA

DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 29th - Oct. 5th

COOPERAGE: 23 months in
29% new oak barrique
(100% French)

pH: 3.72

ALCOHOL: 14.3%

BOTTLED: August 2018

AGING: Now through 2025

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

ELEVATION: 850 ft.

SOILS: Silty Loam

COMPOSITION

Merlot (92%)

Cabernet Franc (8%)

VINTAGE TRENDS

RECORD EARLY (yet again), ERRATIC, HOT START, COOL FINISH. April and May were unusually warm with triple-digit temps in early June, resulting in record-early Bud-break, Bloom, and Veraison. Abnormally cool weather in late June and July slowed the rapid rate of development and ripening, allowing for greater phenolic development while slowing sugar accumulation. We started Harvest on September 5th and continued picking at a steady pace until October rains and cooler weather set in, slowing development of later-ripening varieties and cooler vineyard sites. Vintage 2016 wines are showing fruit depth normally associated with warmer vintages, while retaining the acidity and complexity of a cooler one.

CELLAR NOTES

Early to ripen, Merlot is routinely our first fruit picked, signaling that harvest is officially underway. This wine offers a merited departure from our practice of 100% grape variety in varietally designated wines. The measured addition of aromatically expressive Cabernet Franc was definitively inspired by the wines of the historic Bordeaux appellations of Saint-Émilion and Pomerol.

TASTING NOTES

Dark blackberry and ripe cherry fill the nose, while hints of savory, vanilla, and graham encourage pause for deeper reflection. The palate mirrors the nose with a slight bit of blueberry and brown sugar showing as well. The mouth-feel is full, rich, and round, while vibrant acids provide structure and complexity. Slight herbaceous hints layering the mid-palate reveal our addition of just a bit of Cabernet Franc to the blend.



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

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