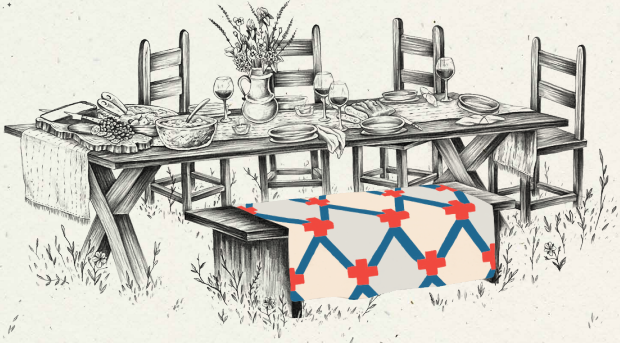


CANAS FEAST



2016

MOUNTAIN CUVÉE

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 7th - 28th

COOPERAGE: 22 months in 40%
new oak barrique.
(30% French, 10% American)

pH: 3.70

ALCOHOL: 14.3%

PRODUCTION: 245 cases

BOTTLED: August 2018

AGING: Now through 2027

SUGGESTED RETAIL PRICE: \$55

FOOD PAIRING SUGGESTIONS

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



VINEYARD NOTES

Tapteil (70%)

Red Mountain AVA

Ciel du Cheval (30%)

Red Mountain AVA

COMPOSITION

Merlot (40%)

Cabernet Sauvignon (30%)

Cabernet Franc (20%)

Petit Verdot (10%)

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 associate with warmer vintages, while retaining the acidity and complexity of a cooler one.

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

A headlong procession of dark berry fruits, vanilla bean, graphite, and coffee aromas march unimpededly to stimulate a festive olfactory occasion, followed by flavors of plum, barrel spice, and mocha. The mouthfeel is full and forward in the front, leading to a focused core and long generous finish. Fruit and warm baking spices dominate a finale that lingers long after each sip, leaving the impression of subtle, yet supportive, structure in harmony with the fruit.



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