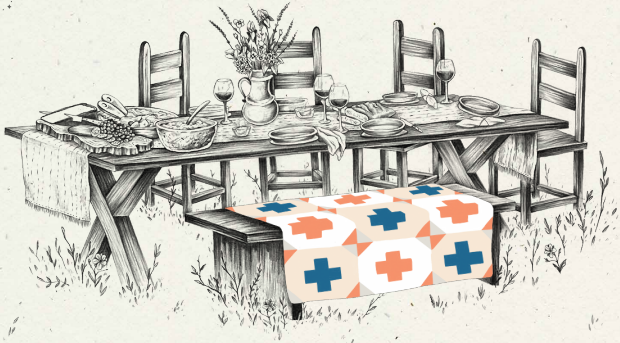


CANAS FEAST



2017

ROSATO
COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 13th - Oct. 20th

COOPERAGE: 100% Stainless Steel

pH: 3.19

ALCOHOL: 13.3%

PRODUCTION: 371 cases

BOTTLED: April 2018

AGING: Now through 2020

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

Tapteil - Red Mountain AVA

VINTAGE TRENDS

A cool, wet spring in the Columbia Valley led to a later than normal bud break in Washington. The growing season saw relatively few heat spikes and averaged cooler than normal. This led to slower sugar development, allowing for full maturation of flavors, while retaining wonderful acidity for focus in the ensuing wines. The Eagle Creek fire in the Columbia Gorge during the beginning of harvest had no perceived effect on the grapes, as the westerly winds generally moved the smoke away from the major grape-growing areas. The fire did shut down I-84 just as harvest was beginning; this provided us with some logistical challenges in finding routes which were suitable for trucks with heavy loads. We discovered that Highway 12 through White Pass, while a longer drive, offered stunning vistas around Mt. Rainier and through the Cascade Range, which relieved some of the stress of hauling fruit across the steeper/narrower roads. All in all, the 2017 vintage produced balanced wines that have the rarity of being approachable early, while retaining incredible potential for long-term aging.

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.



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