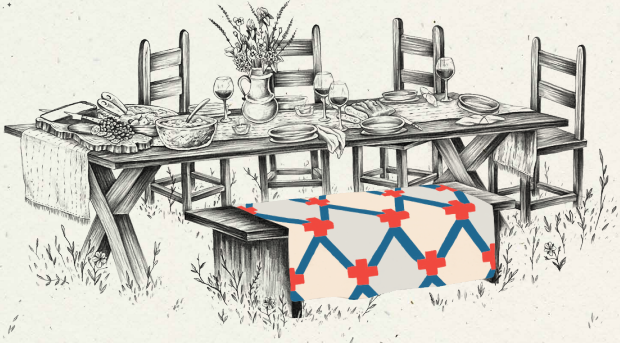


CANAS FEAST



2013

MALBEC

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 19
October 14

COOPERAGE: 18 Months in
20% New French Oak

pH: 3.65

ALCOHOL: 13.9%

PRODUCTION: 248 cases

BOTTLED: August 2015

AGING: Now through 2023

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Coq au Vin with Winter Squash Risotto, Grilled Portabello mushrooms, and aged Cheddar or Roquefort



VINEYARD NOTES

Destiny Ridge (50%)
Horse Heaven Hills AVA
Roosevelt Ridge (50%)
Horse Heaven Hills AVA

COMPOSITION

Malbec (100%)

VINTAGE TRENDS

The 2013 growing season in the Pacific Northwest can be clearly defined by three main points: 1) it's early start, 2) it's record heat (hottest since 2003), and 3) (most importantly) a timely cooling/wet trend in late September, leveling-off the Growing Degree Days curve, and delivering a cool and measured harvest. This effectively slowed the racing sugars to a more tempered pace and preserved some of the natural acidity in the grapes, providing a canvas for winemakers to achieve better balanced wines than would have been the case had the heat spikes continued.

WINEMAKER NOTES

Grown in Eastern Washington on the banks of the Columbia River, under hot days and cold nights, our soft plush Malbec more resembles the Malbec from Argentina than those still found in Cahors. Characterized by its large clusters and thin skins, extra care and attention must be applied in hand-picking, transporting and sorting of the grapes. Given that this thin-skinned varietal juices up so readily in the fermenter bin, we typically leave 25-50% whole cluster if the stems are reasonably lignified (woody). This technique helps to slow the rate of fermentation keeping the temperatures cool and steady, effectively preserving some of the more delicate aromatics.

TASTING NOTES

Expressing aromas of brambly boysenberry, black plum and lilac blossoms, followed by layers of mountain blueberries and bing cherry. Subtle structure balances beautifully against acids that pass the palate with a fresh finish.



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

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