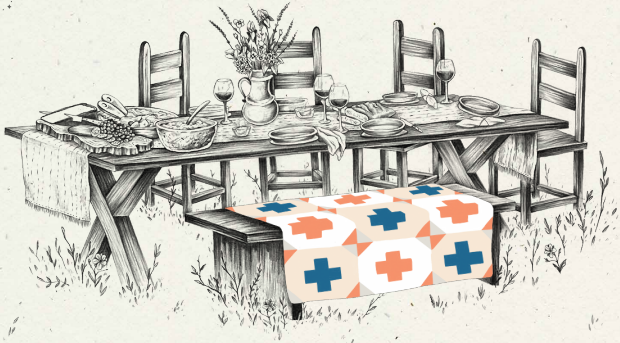


# CANAS FEAST



2015.

**BARBERA**

COLUMBIA VALLEY AVA

**DESTINY RIDGE VINEYARD**

## TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: September 22nd

COOPERAGE: 18 months in  
neutral French oak

pH: 3.75

ALCOHOL: 14.4%

BOTTLED: April 2017

AGING: Now through 2021

## FOOD PAIRING SUGGESTIONS

Pair with Roasted Vegetable  
Dishes, Penne Carbonara,  
Chapa-grilled Chicken  
Thighs or Halibut with  
Citrus & Fennel, Eggplant &  
Mozzarella Panini



## VINEYARD NOTES

AVA: Horse Heaven Hills Barbera (100%)

PLANTED: 1998

ACREAGE: 267 Acres

ELEVATION: 850 ft.

SOILS: Silty Loam

## COMPOSITION

## 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

Though Barbera accounts for more than half of the planted acreage in Italy's northwest region of the Piedmont, the grape is less commonly produced as a stand-alone varietal. Aside from Barbera d'Alba, Barbera d'Asti, and Barbera del Monferrato, this grape has traditionally been used in blends for its dense color, vibrant acidity, and nearly non-existent tannins. However, with meticulous vineyard and cellar management, Barbera can offer up plush fruit and surprising complexity. Held to a reasonable 4 tons per acre (it's a prodigious producer), on a balanced canopy with good air flow and afternoon shade, these vines reliably generate trouble-free ripeness. The extended barrel-aging of our Barbera allows for the development of deeper, more complex elements, and helps soften the acidic harshness often associated with this varietal. With rich notes of dark, brambly fruit and lively acids, our Barbera is a remarkable complement to light summer meals while still being able to bear the load of hearty winter dishes.

## TASTING NOTES

Notes of Chambord liqueur preponderate the nose, letting through hints of tobacco and tea leaf. A full and rich entrance transitions to a robust mid-palate with a lingering, vibrant finish.



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

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