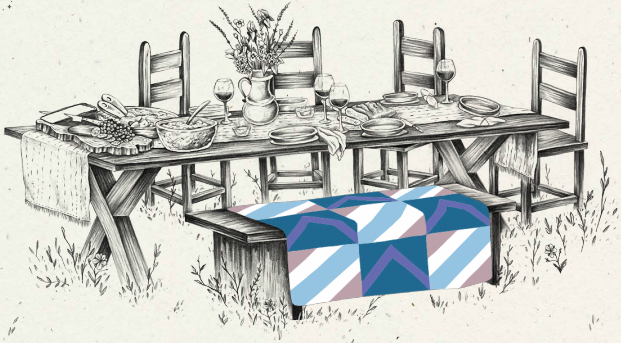


CANAS FEAST



2014

COUNOISE

COLUMBIA VALLEY AVA

DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: October 1st

COOPERAGE: 18 months in
(11% new) French oak

pH: 3.39

ALCOHOL: 14.4%

BOTTLED: April 2016

AGING: Now through 2020

FOOD PAIRING SUGGESTIONS

Pair with Chorizo,
Curried Eggplant,
Smoked Ham, and
Green Olives



VINEYARD NOTES

AVA: Horse Heaven Hills Counoise (100%)

PLANTED: 1998

ACREAGE: 1.5 of 267 Acres

ELEVATION: 850 ft.

SOILS: Silty Loam

COMPOSITION

VINTAGE TRENDS

EARLY, WARM, DRY.

Spring was early and relatively dry. Plenty of warmth to ensure even ripeness without any significant heat spikes. Diurnal temperature shifts were moderate leading to an early, relaxed harvest with larger than normal yields.

WINEMAKER NOTES

Representing less than half of one percent of the planted acreage in the southern Rhône and Languedoc regions in the south of France, the obscure Counoise varietal is best known as a component in wines from the famed Chateauneuf du Pape appellation. A recent addition to plantings in the Pacific Northwest within the last decade, Counoise is known for contributing good acidity and soft tannins to blended wines, along with notes of bright fruit and peppery spice. It is also a refreshing and complex wine when bottled individually. We use a combination of Rhone selection and native yeasts to ferment our Counoise.

TASTING NOTES

Notes of wild berries and earthy agave share space with sweet aromas of plum blossom. Cola, peppery spice and cherry popsicle flavors are pleasantly cushioned in a plush, rounded mid-palate, brought to focus with a bright finish.



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

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