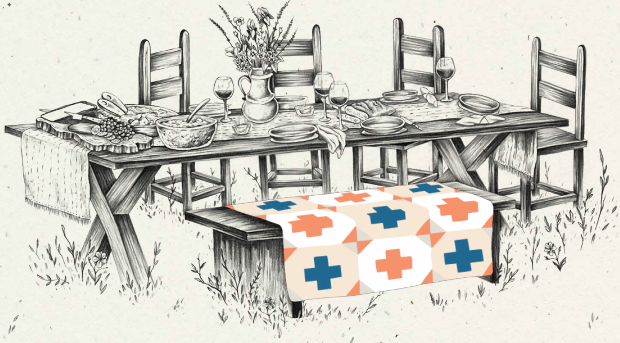


CANAS FEAST



2018

ROSATO

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 13th - Oct. 12th

COOPERAGE: 100% Stainless Steel

pH: 3.41

ALCOHOL: 13.3%

BOTTLED: April 2019

AGING: Now through 2021

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*

VINTAGE TRENDS

The 2018 season jumped off to a warm start with April and May temperatures far exceeding the 30-year average. June and July brought more normal temperatures leading into August heat spikes with record temperatures. September and October were dry with cool temperatures which gave us optimal harvest conditions. In sum, this vintage was much warmer than average, but still milder than other recent vintages.

Cool, dry conditions during harvest afforded a record-swift 30-day harvest that thankfully flowed about as orderly and efficiently as we can recall. Fruit from the 2018 vintage highlights concentrated flavors, layered complexity and, surprising acid retention.

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.



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

750 WEST LINCOLN STREET, CARLTON, OR 97111

503.852.0002 | INFO@CANASFEAST.COM

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