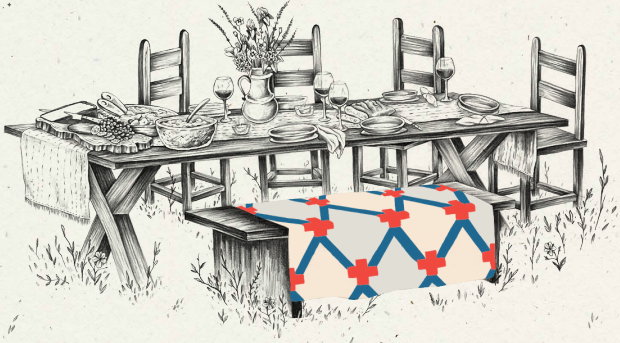


CANAS FEAST



2015

MALBEC

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 23rd & 25th

COOPERAGE: 22 months in
55% new oak barrique
(44% French, 11% American)

pH: 3.45

ALCOHOL: 14.2%

BOTTLED: August 2017

AGING: Now through 2025

FOOD PAIRING SUGGESTIONS

Pork or Veal Chops,
Grilled Portabello
Mushrooms, Shepherd's
Pie, 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

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

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

Spiced, mulled plum intermingles with perfumed violets on the nose. The aromatics beautifully complement flavors of vanilla bean, cherry, and dark chocolate. This rich, weighted fruit is balanced by acidity that lifts the mid-palate to provide layered complexity and a long, lingering finish.



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

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