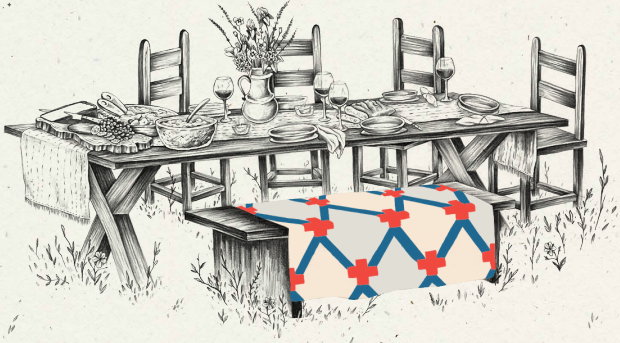


CANAS FEAST



2016

TWO RIVERS

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 7th through Oct. 10th

COOPERAGE: 23 months in 16%
new oak barrique.
(10% French, 6% American)

pH: 3.75

ALCOHOL: 14.3%

BOTTLED: August 2018

AGING: Now through 2021

FOOD PAIRING SUGGESTIONS

Pair with Grilled
Burgers, Roasted
Meats, Beef & Black
Bean Chili, and Hearty
Stews and Pastas



COMPOSITION

Merlot (35%)

Cabernet Franc (29%)

Cabernet Sauvignon (26%)

Malbec (10%)

VINTAGE TRENDS

RECORD EARLY (yet again), ERRATIC, HOT START, COOL FINISH. April and May were unusually warm with triple-digit temps in early June, resulting in record-early Bud-break, Bloom and Veraison. Abnormally cool weather in late June and July slowed the rapid rate of development and ripening, allowing for greater phenolic development while slowing sugar accumulation. We started Harvest on September 5th and continued picking at a steady pace until October rains and cooler weather set in, slowing development of later-ripening varieties and cooler vineyard sites. Vintage 2016 wines are showing fruit depth normally associate with warmer vintages, while retaining the acidity and complexity of a cooler one.

WINEMAKER NOTES

The popularization of wines blended from these varieties can be credited to the grower/producers of the famed Bordeaux region in the southwest of France. Whether Cab Sauv dominant blends of the “left bank” or Merlot dominant blends of the “right bank”, these blends came to represent the benchmark by which nearly all wines were measured. Following this paradigm, inspired winemakers around the world have endeavored to simulate the concept and quality by blending the same varieties grown in varying degree of similar conditions. However, the highest degree of respect a winemaker can pay to the Bordeaux region is to make a wine that reflects the “terroir” that produced the fruit. The hot arid days, cool nights, and well-drained soils of the Columbia basin (a mere approximation to Bordeaux) are expressed in this wine as plush, ripe fruit, balanced acidity, and structured tannins.

TASTING NOTES

Aromas of sweet plum, cherry, and blackberry precede hints of fresh herbs and licorice root. A rich, full-fruited entry is balanced with notes of cocoa, dark coffee, and subtle savory nuances. Mature tannins integrate nicely with ripe fruit to provide a long, focused finish.



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