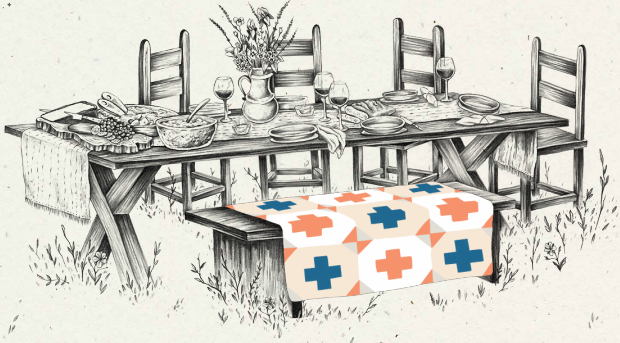


# CANAS FEAST



2019

**ROSATO**

COLUMBIA VALLEY AVA

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** Sept. 21<sup>st</sup> - Oct. 18<sup>th</sup>

**COOPERAGE:** 100% Stainless Steel

**pH:** 3.43

**ALCOHOL:** 13.1%

**BOTTLED:** April 2020

**AGING:** Drink now

## **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*

**Roosevelt Ridge** - *Horse Heaven Hills AVA*

**Slide Mountain** - *Yakima Valley AVA*

## **VINTAGE TRENDS**

NO PEAKS, BUT PLENTY OF VALLEYS

The 2019 growing season was markedly odd, characterized more by cold snaps than by heat spikes. An early spring saw heavy accumulations of snowfall in central Washington, which delayed winter pruning - some crews even pruned in the snow! Bud break was later this year, with cooler than average temperatures throughout the growing season. Despite the later start, early ripening varieties were harvested on pace with the average. However, heavy rainfall during the 3rd week of September halted harvest activity for more than a week. Several days of "normal" weather were followed by record early frosts during the first week of October, hitting the breaks on harvest of later ripening varieties for yet another week. Across the region, thermometers in most appellations saw few if any days in the triple digits. All told, the curious weather pushed our harvest past the middle of October, with our last fermenters pressed as late as November.

Across the spectrum of varieties, the 2019 vintage has characteristics of cooler and warmer vintages combined. Longer hang times with less heat intensity contributed to fruit with alluring depth and complexity along with the enchanting aromatics associated with wines from cooler vintages.

## **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.

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