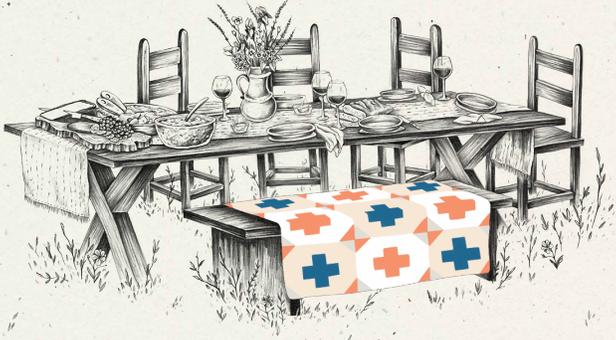


# CANAS FEAST



2016.

**BARBERA**  
COLUMBIA VALLEY AVA  
**DESTINY RIDGE VINEYARD**

## TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: October 12<sup>th</sup>

COOPERAGE: 18 months in  
neutral French oak barriques

pH: 3.60

ALCOHOL: 14.4%

BOTTLED: April 2018

AGING: Now through 2022

## FOOD PAIRING SUGGESTIONS

Pair with Roasted Vegetable  
Dishes, Penne Carbonara,  
Chapa-grilled Chicken  
Thighs or Halibut with  
Citrus & Fennel, Eggplant &  
Mozzarella Panini



## VINEYARD NOTES

AVA: Horse Heaven Hills Barbera (100%)

PLANTED: 1998

ACREAGE: 267 Acres

ALTITUDE: 850 ft.

SOILS: Silty Loam

## COMPOSITION

## 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 associated with warmer vintages, while retaining the acidity and complexity of a cooler one.

## WINEMAKER NOTES

Though Barbera accounts for more than half of the planted acreage in Italy's northwest region of the Piedmont, the grape is less commonly produced as a stand-alone varietal. Aside from Barbera d'Alba, Barbera d'Asti, and Barbera del Monferrato, this grape has traditionally been used in blends for its dense color, vibrant acidity, and nearly non-existent tannins. However, with meticulous vineyard and cellar management, Barbera can offer up plush fruit and surprising complexity. Held to a reasonable 4 tons per acre (it's a prodigious producer), on a balanced canopy with good air flow and afternoon shade, these vines reliably generate trouble-free ripeness. The extended barrel-aging of our Barbera allows for the development of deeper, more complex elements, and helps soften the acidic harshness often associated with this varietal. With rich notes of dark, brambly fruit and lively acids, our Barbera is a remarkable complement to light summer meals while still being able to bear the load of hearty winter dishes.

## TASTING NOTES

Ripe, juicy salal berry pervades through the nose, accompanied by more subtle earthen tones. The palate proffers flavors of rich wild blackberry and spice, contributing to a concentrated depth and mid-palate complexity. In classic fashion of varietal Barbera, dynamic acids propel a lengthy finish.



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

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