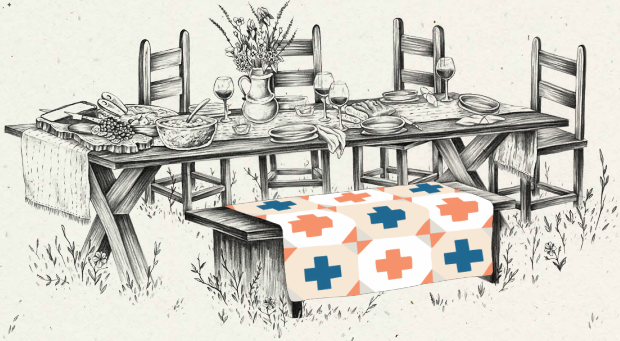


CANAS FEAST



2017

BARBERA
COLUMBIA VALLEY AVA
DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: October 19th

COOPERAGE: 18 months in
neutral French oak barriques

pH: 3.41

ALCOHOL: 14.3%

BOTTLED: April 2019

AGING: Now through 2023

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

VINTAGE TRENDS

A cool, wet spring in the Columbia Valley led to a later than normal bud break in Washington. The growing season saw relatively few heat spikes and averaged cooler than normal. This led to slower sugar development, allowing for full maturation of flavors, while retaining wonderful acidity for focus in the ensuing wines. The Eagle Creek fire in the Columbia Gorge during the beginning of harvest had no perceived effect on the grapes, as the westerly winds generally moved the smoke away from the major grape-growing areas. All in all, the 2017 vintage produced balanced wines that have the rarity of being approachable early, while retaining incredible potential for long-term aging.

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

TASTING NOTES

Black tea and warm spice are framed by sweet bramble and rich boysenberry with just the slightest hint of vanilla. The mouth is full and silky from the entrance through to the mid-palate, where Barbera's hallmark vibrancy provides a persistent, juicy finish.



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

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