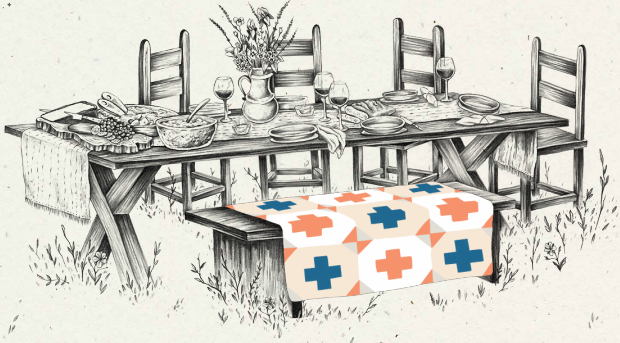


CANAS FEAST



2018.

BARBERA
COLUMBIA VALLEY AVA
DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: October 13th

COOPERAGE: 18 months in
neutral French oak barriques

pH: 3.62

ALCOHOL: 14.3%

BOTTLED: April 2020

AGING: Now through 2024

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: 1 of 267 Acres

ALTITUDE: 850 ft.

SOILS: Silty Loam

VINTAGE TRENDS

The 2018 season jumped off to a warm start with April and May temperatures far exceeding the 30-year average. June and July brought more normal temperatures leading into August heat spikes with record temperatures. September and October were dry with cool temperatures which gave us optimal harvest conditions. In sum, this vintage was much warmer than average, but still milder than other recent vintages. Cool, dry conditions during harvest afforded a record-swift 30-day harvest that thankfully flowed about as orderly and efficiently as we can recall. Fruit from the 2018 vintage highlights concentrated flavors, layered complexity and surprising acid retention.

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

Sweet bramble fruit and dense, earthy salal berry dominate the nose as well as the entrance on the palate. Subtle notes of pipe tobacco and spice arise from the mid-palate while the classic bright-acid nature of Barbera provides for a long and enjoyable finish.



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

750 WEST LINCOLN STREET, CARLTON, OR 97111

503.852.0002 | INFO@CANASFEAST.COM

CANASFEAST.COM