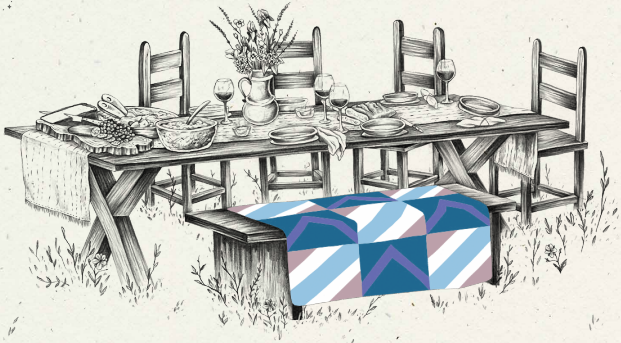


# CANAS FEAST



2018

**COUNOISE**

COLUMBIA VALLEY AVA

**DESTINY RIDGE VINEYARD**

## **TECHNICAL NOTES**

**AVA:** Columbia Valley AVA

**HARVEST:** October 11<sup>th</sup>

**COOPERAGE:** 18 months in  
neutral French oak barriques

**pH:** 3.78

**ALCOHOL:** 14.1%

**BOTTLED:** April 2020

**AGING:** Now through 2024

## **FOOD PAIRING SUGGESTIONS**

Pair with Chorizo,  
Curried Eggplant,  
Smoked Ham, and  
Green Olives



## **VINEYARD NOTES**

**AVA:** Horse Heaven Hills Counoise (100%)

**PLANTED:** 1998

**ACREAGE:** 1 of 267 Acres

**ELEVATION:** 850 ft.

**SOILS:** Silty Loam

## **COMPOSITION**

## **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**

Representing less than half of one percent of the planted acreage in the southern Rhône and Languedoc regions in the south of France, the obscure Counoise varietal is best known as a component in wines from the famed Chateauneuf du Pape appellation. A recent addition to plantings in the Pacific Northwest within the last decade, Counoise is known for contributing good acidity and soft tannins to blended wines, along with notes of bright fruit and peppery spice. It is also a refreshing and complex wine when bottled individually. We use a combination of Rhone selection and native yeasts to ferment our Counoise.

## **TASTING NOTES**

Delicate notes of salmonberry and nuances of agave waft from the glass, while richer, sweeter strawberry supports white pepper and warm spices on the palate. The acids are balanced and juicy, while the finish is delightfully soft and round.



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

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