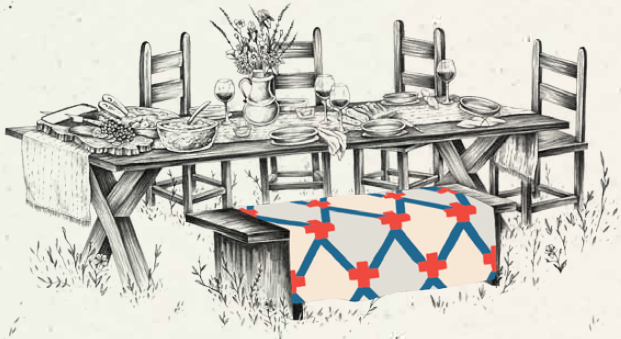


# CANAS FEAST



2017

**TWO RIVERS**

COLUMBIA VALLEY AVA

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** Sept. 12<sup>th</sup> through Oct. 12<sup>th</sup>

**COOPERAGE:** 23 months in 13% new French & American oak barrique.

**pH:** 3.87

**ALCOHOL:** 14.3%

**PRODUCTION:** 1170 cases

**BOTTLED:** August 2019

**AGING:** Now through 2024

**SUGGESTED RETAIL PRICE:** \$18

## **FOOD PAIRING SUGGESTIONS**

Pair with Grilled Burgers, Roasted Meats, Beef & Black Bean Chili, and Hearty Stews and Pastas



## **COMPOSITION**

Merlot (34%)

Cabernet Franc (27%)

Cabernet Sauvignon (22%)

Malbec (15%)

Petit Verdot (2%)

## **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**

The popularization of wines blended from these varieties can be credited to the grower/producers of the famed Bordeaux region in the southwest of France. Whether Cab Sauv dominant blends of the “left bank” or Merlot dominant blends of the “right bank”, these blends came to represent the benchmark by which nearly all wines were measured. Following this paradigm, inspired winemakers around the world have endeavored to simulate the concept and quality by blending the same varieties grown in varying degree of similar conditions. However, the highest degree of respect a winemaker can pay to the Bordeaux region is to make a wine that reflects the “terroir” that produced the fruit. The hot arid days, cool nights, and well-drained soils of the Columbia basin (a mere approximation to Bordeaux) are expressed in this wine as plush, ripe fruit, balanced acidity, and structured tannins.

## **TASTING NOTES**

Aromas of black cherry, cassis, and blackberry precede hints of fresh herbs and licorice root. A rich, full-fruited entry is balanced with notes of bitter-sweet chocolate, dark coffee, and subtle savory nuances. Mature tannins integrate nicely with ripe fruit to provide a long, focused finish.



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

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