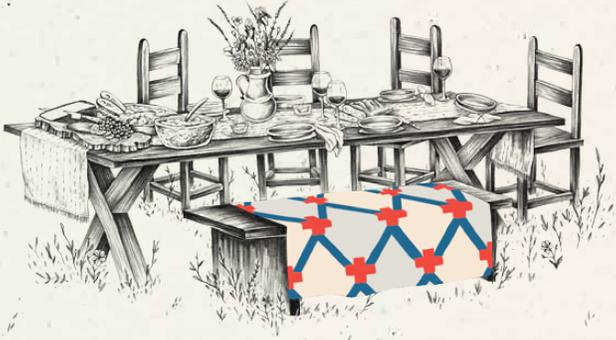


CANAS FEAST



2018

TWO RIVERS

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 16th through Oct. 11th

COOPERAGE: 23 months in 11% new French & American oak barrique.

pH: 3.84

ALCOHOL: 14.3%

BOTTLED: August 2020

AGING: Now through 2025

FOOD PAIRING SUGGESTIONS

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



COMPOSITION

Merlot (37%)

Cabernet Sauvignon (28%)

Cabernet Franc (17%)

Malbec (16%)

Petit Verdot (2%)

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

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.

750 WEST LINCOLN STREET, CARLTON, OR 97111

503.852.0002 | INFO@CANASFEAST.COM

CANASFEAST.COM