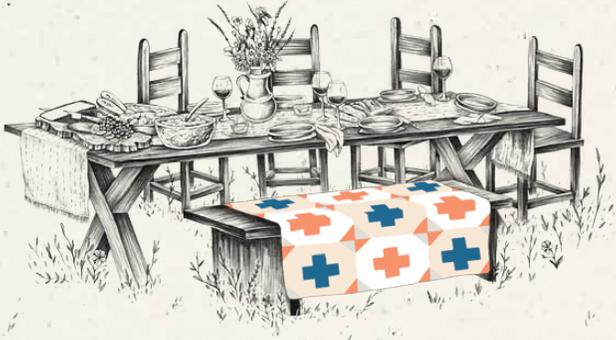


# CANAS FEAST



2021

**ROSATO**

COLUMBIA VALLEY AVA

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** Sept. 7<sup>th</sup> - Oct. 21<sup>st</sup>

**COOPERAGE:** 100% Stainless Steel

**pH:** 3.32

**ALCOHOL:** 13.1%

**BOTTLED:** April 2022

**AGING:** Drink now

## **FOOD PAIRING SUGGESTIONS**

Pair with Raw Oysters with Sriracha and Horseradish, Spicy Pork Larb Salad, Pickled Beets with Soft Goat Cheese, and Smoked Trout



## **VINEYARD NOTES**

**Ciel du Cheval** - *Red Mountain AVA*

**Destiny Ridge** - *Horse Heaven Hills AVA*

**Roosevelt Ridge** - *Horse Heaven Hills AVA*

**Slide Mountain** - *Yakima Valley AVA*

## **VINTAGE TRENDS**

A warm and dry winter ushered in a cooler and drier than normal spring. The early spring cool spell was followed by rains at the beginning of June, which preceded a record multi-day heat wave at the end of the month. The remainder of the growing season trended warmer, breaking records once again. Harvest began early and with a vengeance, seeing us pick almost every day until the beginning of October, when cooler weather slowed physiological development. This abatement in heat allowed for more gradual sugar accumulation and flavor development, awarding an opportunity for the phenolic compounds to show more complexity in the later-ripening varieties -- this created very balanced acid-to-sugar ratios. Overall, yields were dramatically below the 30-year mean and berries were strikingly smaller than the norm. The upside to diminished berry size was that the quality, color, and flavors of the fruit - across the board - were quite exceptional.

## **WINEMAKER NOTES**

Since our first vintage of making rosé in 2005, our house-style Rosato has been made in the saignée style, where unfermented juice is immediately drawn away from the destemmed grapes, and fermented separately from the skins. It's kept very cold in a stainless steel tank where it starts spontaneously and progresses very slowly, typically finishing primary fermentation after about 4 or 5 months.

## **TASTING NOTES**

Fermented in stainless steel and not permitted to go through malolactic fermentation, this wine is fresh, bright, and juicy, with flavors and aromas of watermelon, rhubarb, strawberries, and cherry Jolly Rancher.



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

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