

CANAS FEAST



2019

BARBERA

COLUMBIA VALLEY AVA

DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: October 12th

COOPERAGE: 18 months in
neutral French oak barriques

pH: 3.43

ALCOHOL: 14.3%

BOTTLED: April 2021

AGING: Now through 2025

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

NO PEAKS, BUT PLENTY OF VALLEYS

The 2019 growing season was markedly odd, characterized more by cold snaps than by heat spikes. An early spring saw heavy accumulations of snowfall in central Washington, which delayed winter pruning - some crews even pruned in the snow! Bud break was later this year, with cooler than average temperatures throughout the growing season. Despite the later start, early ripening varieties were harvested on pace with the average. However, heavy rainfall during the 3rd week of September halted harvest activity for more than a week. Several days of "normal" weather were followed by record early frosts during the first week of October, hitting the breaks on harvest of later ripening varieties, for yet another week. Across the region, thermometers in most appellations saw few if any days in the triple digits. All told, the curious weather pushed our harvest past the middle of October, with our last fermenters pressed as late as November.

Across the spectrum of varieties, the 2019 vintage has characteristics of cooler and warmer vintages combined. Longer hang times with less heat intensity contributed to fruit with alluring depth and complexity along with the enchanting aromatics associated with wines from cooler vintages.

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 winter dishes.

TASTING NOTES

Sweet brambly fruit and wild salal berry notes dominate the nose, with hints of cola and spice playing in the background. Flavors mirror aromas, with rich, fleshy fruit being complemented by the slightest suggestion of earth and Oolong tea. The weighty entrance finds some levity in the mid-palate with Barbera's renowned acidity, presenting a pleasantly long 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

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