

CANAS FEAST



2021
COUNOISE
COLUMBIA VALLEY AVA
DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: October 6th

COOPERAGE: 18 months in
neutral French oak barriques

pH: 3.62

ALCOHOL: 12.7%

BOTTLED: April 2023

AGING: Now through 2027

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

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

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

Readily apparent aromas of raspberry and agave almost obscure lighter notes of mustard seed and red licorice. Juicy sweet raspberry and surprisingly rich vanilla dominate the conversation around the palate, allowing for the occasional (if mild) rejoinder of agave and root beer. As Counoise goes, this one gives a slightly weightier impression than its 12.7% ABV would suggest, walking a razor's edge between the warm weather aperitif wine we've come to celebrate, and a fuller wine... you might just open a second bottle to serve to your guests with dinner.



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

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