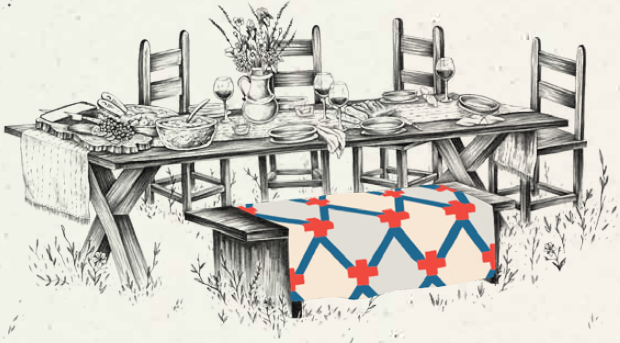


# CANAS FEAST



2021

**TWO RIVERS**

COLUMBIA VALLEY AVA

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** Sept. 6<sup>th</sup> through Oct. 12<sup>th</sup>

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

**pH:** 3.87

**ALCOHOL:** 14.3%

**BOTTLED:** August 2023

**AGING:** Now through 2029

## **FOOD PAIRING SUGGESTIONS**

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



## **COMPOSITION**

Merlot (43%)

Cabernet Franc (21%)

Cabernet Sauvignon (17%)

Malbec (12%)

Petit Verdot (7%)

## **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**

The popularization of wines blended from these varietals can be credited to the growers/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 varietals 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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