

# CANAS FEAST



2023

**ROSATO**

COLUMBIA VALLEY AVA

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** Sept. 17<sup>th</sup> - Oct. 18<sup>th</sup>

**COOPERAGE:** 100% Stainless Steel

**pH:** 3.33

**ALCOHOL:** 13.1%

**BOTTLED:** April 2024

**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*

**Coyote Canyon** - *Horse Heaven Hills AVA*

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

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

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

## **VINTAGE TRENDS**

### **Late Start Followed by Ample Heat & Favorable Harvest Conditions...or Silver Linings**

A cold if somewhat wet Spring saw a sleepy start to the growing season with Budbreak being behind the benchmark average by several weeks. While this colder-than-average Spring lasted through April, temperatures in the month of May were well above average, though without any extremes. The time between Budbreak and Bloom was relatively compressed and record-short in many sites across the region. Above average temperatures continued through June and into July, advancing Veraison to an earlier-than-average time scale. In mid-August we experienced some familiar, but plant stressing triple-digit temperatures, effectively checking the vines' rate of ripening.

What started off looking like another cool/late vintage turned out to be a relatively easy growing season for most varietals. While there were fewer temperature extremes compared to the previous 2 years, the cumulative Growing Degree Days (GDD) for 2023 tracked very closely with 2021 - a record high year for GDD. Harvest started for us on the earlier side of "average", picking our Primitivo on the 7th of September, but in general moved along at a reasonable pace with the last picks of Cab Sauv and Barbera hanging out into the 3rd week of October.

## **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 raspberry, watermelon, pomegranate, 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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