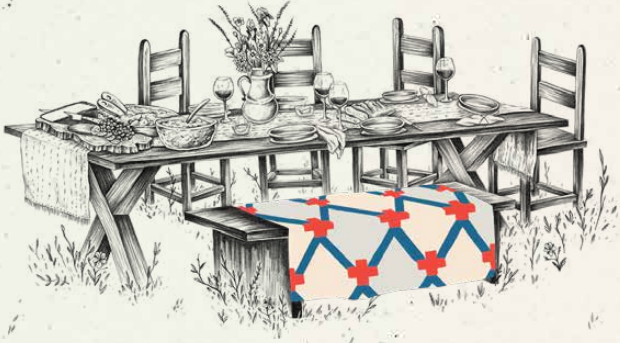


CANAS FEAST



2022

TWO RIVERS

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 26th through Nov. 2nd

COOPERAGE: 23 months in 19% new French & American oak barrique.

pH: 3.81

ALCOHOL: 14.3%

BOTTLED: August 2024

AGING: Now through 2029

FOOD PAIRING SUGGESTIONS

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



COMPOSITION

Merlot (41%)

Cabernet Franc (21%)

Cabernet Sauvignon (20%)

Malbec (18%)

VINTAGE TRENDS

Heads & tails but no shoulders - A Story of Ice & Fire.

In 2022, the Pacific Northwest experienced yet another year of record-breaking weather events, most notably at the heads and tails of the growing season. April's record-high snowfall and crop-damaging frost made another year of lower yields seem imminent. A cold and wet May and June further added to concerns. Just as these worries reached a palpable zeitgeist, a July heat wave shrugged off the cold grip of a winter-like spring. Extended high temperatures in July, August, and September, coupled with larger than expected crop estimates, brought renewed optimism to the collective agricultural psyche. While drying winds and persistent wildfires in August and September raised the familiar specter of recent past vintages, such concerns proved to be unwarranted for Columbia Valley and most of Willamette Valley. Any remaining doubt as to the vintage's potential for ripeness evaporated with October's record-hot and dry conditions. This was the latest harvest on record for us, stretching into November.

WINEMAKER NOTES

The popularization of wines blended from these varieties can be credited to the grower/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 varieties 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

Forward aromas of blackberry and black cherry are punctuated by subtle notes of coriander, green olive and leather, while flavors of cherry and bitter-sweet chocolate precede an elusive hint of baking spices. A rich entry and full/rounded mid-palate are balanced with discernable structure, adding length to the finish.



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

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