

CANAS FEAST



2023
COUNOISE
COLUMBIA VALLEY AVA
DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: October 30th

COOPERAGE: 18 months in
neutral French oak barriques

pH: 3.72

ALCOHOL: 13.7%

BOTTLED: April 2025

AGING: Drink now

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

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 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.

The shiny spot on this vintage will likely be the concentration of flavors and aromas due to smaller berries - a silver lining on a relatively small cloud.

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 Cunoise varietal is best known as a component in wines from the famed Châteauneuf du Pape appellation. A recent addition to plantings in the Pacific Northwest within the last decade, Cunoise 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 Cunoise.

TASTING NOTES

Aromas of dried cherries and raspberry share moments with hints of cola and subtle spice mixed with vague, dark earthy notes akin to black pepper. Flavors of cherry, raspberry, and grenadine are prominent while more subtle notes of cola spice, cocoa and black tea have a turn. The mouth feel is light, silky and delicate with an easy balance.



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