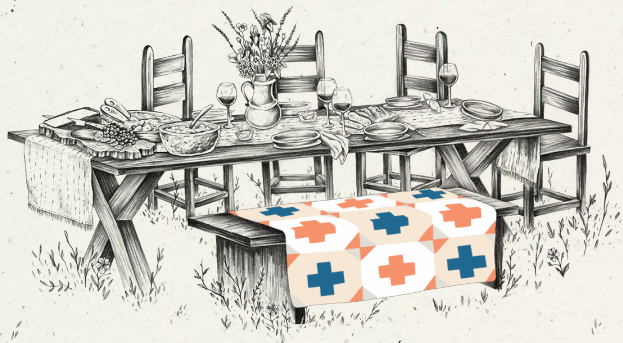


CANAS FEAST



2024

ROSATO

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 11th - Oct. 28th

COOPERAGE: 100% Stainless Steel

pH: 3.33

ALCOHOL: 13.3%

BOTTLED: April 2025

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

The Return of the 30-Year Average

A record-setting cold snap across the Pacific Northwest in mid-January (accompanied by freakishly high winds across parts of the northern Willamette Valley in Oregon) had all the makings of a climate-induced crop disaster due to bud damage. And while some areas *did* experience significant vine damage and subsequent crop loss, it tended to be the higher elevation sites.

Aside from an initial scare of frost damage, which most vines seemed to have shrugged-off, the growing season of 2024 was most remarkable for its lack of extremes and/or record-setting events. No excessively high heat spikes, no bunch-stem necrosis, no murder hornets or spotted-wing drosophila, no mid-harvest torrential down-pours or heat domes, no early frosts... It was one of the least "challenging" vintages, from a wine making perspective, in over a decade. Once we got down to the business of picking, the sense was that we were experiencing conditions that were closer on to a 30-year average than any vintage since 2012, all things considered. In fact, this winemaker was left with the very real impression that the wines from 2024 vintage will best be compared to the 2008 and 2012 vintages, a toast-worthy notion.

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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