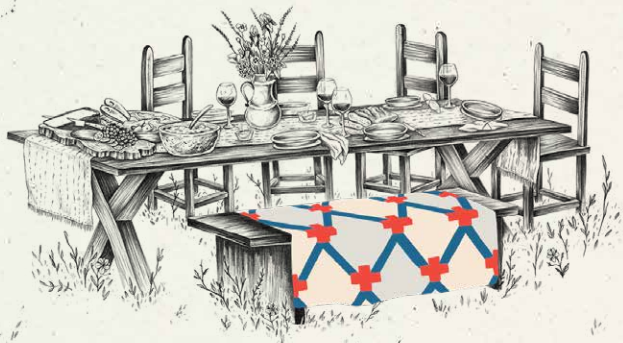


# CANAS FEAST



2023

**TWO RIVERS**

COLUMBIA VALLEY AVA

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** Sept. 13<sup>th</sup> through Oct. 23<sup>rd</sup>

**COOPERAGE:** 22 months in  
18% new oak (American  
and French) barrique

**pH:** 3.81

**ALCOHOL:** 14.3%

**BOTTLED:** August 2025

**AGING:** Now through 2030

## **FOOD PAIRING SUGGESTIONS**

Pair with grilled  
burgers, roasted  
meats, beef & black  
bean chili, and hearty  
stews and pastas



## **COMPOSITION**

Merlot (46%)

Cabernet Sauvignon (20%)

Malbec (18%)

Cabernet Franc (16%)

## **VINTAGE TRENDS**

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

What started off looking like another cool/late vintage turned out to be a relatively easy growing season for most varietals thanks to a warmer May and consistently hot-ish summer. 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.

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**

The popularization of wines blended from these varietals 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 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**

Delicious aromas of blackberry, black cherry and cassis flow over a backdrop of cool slatey notes and eucalyptus. A rich and flavorful vein of blackberry and black raspberry are extended with subtle notes of cocoa nib and the contrasting brininess of green olive. Weighty, full and soft of structure, this versatile wine may be served with grilled meats, rich savory stews, or simply enjoyed alongside light salty snacking.



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

750 WEST LINCOLN STREET, CARLTON, OR 97111

503.852.0002

INFO@CANASFEAST.COM

CANASFEAST.COM