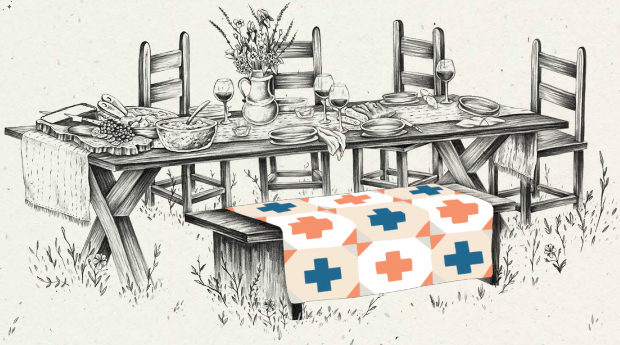


CANAS FEAST



2025

ROSATO

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 9th - Oct. 24th

COOPERAGE: 100% Stainless Steel

pH: 3.31

ALCOHOL: 13.1%

BOTTLED: April 2026

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*

Destiny Ridge - *Horse Heaven Hills AVA*

Roosevelt Ridge - *Horse Heaven Hills AVA*

Slide Mountain - *Yakima Valley AVA*

VINTAGE TRENDS

Early-ish with Relatively Few Stress Events... or A Welcome Encore

Winter 2024/2025 was relatively mild with no serious freeze events, though the region did experience a bit more precipitation than usual. This was the second year in a row where we enjoyed a relatively stress-free growing season (no heat spikes, no heat domes, no wildfires, no unseasonable summer rainstorms, and/or early frost events). This trend seemed to set the pace for a growing season where phenological development was on the early side, if not close to normal. A few varieties at a few sites were earlier than normal, and a few were later than normal, but with weather and disease pressure being relatively low, even those blocks of fruit were met with enthusiasm. Early start, lower yields with smaller berries, no significant heat-spikes, and warmer day and night temps, all conspired to mark the growing season as a vintage with plenty of ripeness and no real pressure to pick the fruit, which showed incredible balance and flavor development. Due to the warmer temperatures, acids were a bit more developed than what we normally look for, giving these wines an early, easy drinking quality without a huge and distracting boozy character.

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

Brightly fragrant aromas evoke tropical notes of hibiscus and wild strawberry, leading into a palate bursting with ruby grapefruit and playful hints of watermelon Jolly Rancher. Soft, fresh and slaking, the mouthfeel is the textural equivalent of "accommodating & easy".



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