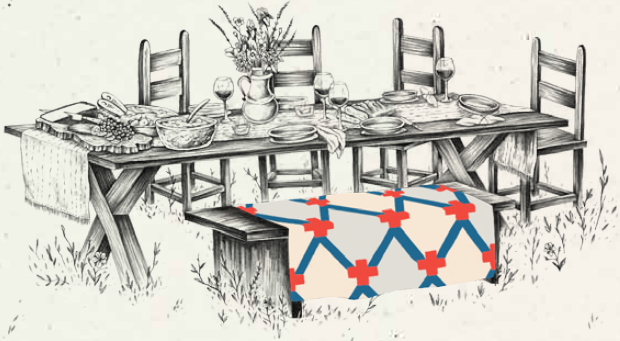


CANAS FEAST



2019

TWO RIVERS

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 21th through Oct. 11th

COOPERAGE: 23 months in 26% new French & American oak barrique.
pH: 3.79

ALCOHOL: 14.3%

BOTTLED: August 2021

AGING: Now through 2026

FOOD PAIRING SUGGESTIONS

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



COMPOSITION

Merlot (32%)

Malbec (27%)

Cabernet Sauvignon (23%)

Cabernet Franc (17%)

Petit Verdot (1%)

VINTAGE TRENDS

NO PEAKS, BUT PLENTY OF VALLEYS

The 2019 growing season was markedly odd, characterized more by cold snaps than by heat spikes. An early spring saw heavy accumulations of snowfall in central Washington, which delayed winter pruning - some crews even pruned in the snow! Bud break was later this year, with cooler than average temperatures throughout the growing season. Despite the later start, early ripening varieties were harvested on pace with the average. However, heavy rainfall during the 3rd week of September halted harvest activity for more than a week. Several days of "normal" weather were followed by record early frosts during the first week of October, hitting the breaks on harvest of later ripening varieties for yet another week. Across the region, thermometers in most appellations saw few if any days in the triple digits. All told, the curious weather pushed our harvest past the middle of October, with our last fermenters pressed as late as November.

Across the spectrum of varieties, the 2019 vintage has characteristics of cooler and warmer vintages combined. Longer hang times with less heat intensity contributed to fruit with alluring depth and complexity along with the enchanting aromatics associated with wines from cooler vintages.

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

Aromas of black cherry, cassis, and blackberry precede hints of fresh herbs and licorice root. A rich, full-fruited entry is balanced with notes of bitter-sweet chocolate, dark coffee, and subtle savory nuances. Mature tannins integrate nicely with ripe fruit to provide a long, focused finish.



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

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