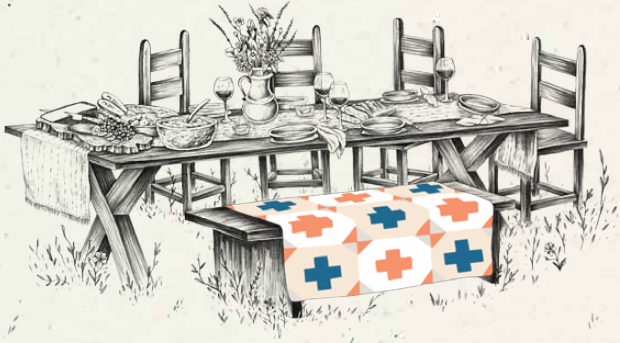


CANAS FEAST



2022

ROSATO

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 26th - Nov. 2nd

COOPERAGE: 100% Stainless Steel

pH: 3.19

ALCOHOL: 13.1%

BOTTLED: April 2023

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*

Coyote Canyon - *Horse Heaven Hills AVA*

Roosevelt Ridge - *Horse Heaven Hills AVA*

Slide Mountain - *Yakima Valley AVA*

VINTAGE TRENDS

Heads & tails but no shoulders - A Story of Ice & Fire

In 2022, the Pacific Northwest experienced yet another year of record-breaking weather events, most notably at the heads and tails of the growing season. April's record-high snowfall and crop-damaging frost made another year of lower yields seem imminent. A cold and wet May and June further added to concerns. Just as these worries reached a palpable zeitgeist, a July heat wave shrugged off the cold grip of a winter-like spring. Extended high temperatures in July, August, and September, coupled with larger-than-expected crop estimates, brought renewed optimism to the collective agricultural psyche. While drying winds and persistent wildfires in August and September raised the familiar specter of recent past vintages, such concerns proved to be unwarranted for Columbia Valley and most of Willamette Valley. Any remaining doubt as to the vintage's potential for ripeness evaporated with October's record-hot and dry conditions. This was the latest harvest on record for us, stretching into November.

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 watermelon, rhubarb, strawberries, and cherry Jolly Rancher.



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