

CANAS FEAST



2020
COUNOISE
COLUMBIA VALLEY AVA
DESTINY RIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: October 11th

COOPERAGE: 18 months in
neutral French oak barriques

pH: 3.74

ALCOHOL: 14.1%

BOTTLED: April 2022

AGING: Now through 2026

FOOD PAIRING SUGGESTIONS

Pair with Chorizo,
Curried Eggplant,
Smoked Ham, and
Green Olives



VINEYARD NOTES

AVA: Horse Heaven Hills Counoise (100%)

PLANTED: 1998

ACREAGE: 1 of 267 Acres

ELEVATION: 850 ft.

SOILS: Silty Loam

COMPOSITION

VINTAGE TRENDS

Freezing, Wet, Dry, Windy...

A very cold winter with harsh freezes preceded a windy and wet spring. The rain and wind events, which prevailed during flowering in Washington, led to dramatically reduced fruit set, making for lighter than normal crop yields. Another very warm growing season provided ample heat for ripening, but the dry conditions, coupled with a relentless, high-pressure system and fierce easterly winds, made for an unprecedented wildfire season in the Pacific Northwest. The smoke from Oregon and Canada moved in for nearly two weeks, slowing down ripening and allowing for well-paced sugar development, while maintaining higher acidity. The subsequent wines produced from this harvest are replete with concentrated flavors and balanced acidity.

WINEMAKER NOTES

Representing less than half of one percent of the planted acreage in the southern Rhône and Languedoc regions in the south of France, the obscure Counoise varietal is best known as a component in wines from the famed Chateauneuf du Pape appellation. A recent addition to plantings in the Pacific Northwest within the last decade, Counoise is known for contributing good acidity and soft tannins to blended wines, along with notes of bright fruit and peppery spice. It is also a refreshing and complex wine when bottled individually. We use a combination of Rhone selection and native yeasts to ferment our Counoise.

TASTING NOTES

Ripe, intense raspberry and earthy black tea pair with a more subtle, soft hint of violets on the nose. Flavors of sweet strawberry, warm spice, and black pepper provide for a most intriguing and layered palate. The wine is bright and cheerful yet retains plenty of complexity and nuance, giving it a surprisingly serious character.



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THE HISTORIC REGIONS OF ITALY, BORDEAUX, RHONE & THE PACIFIC NW.
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