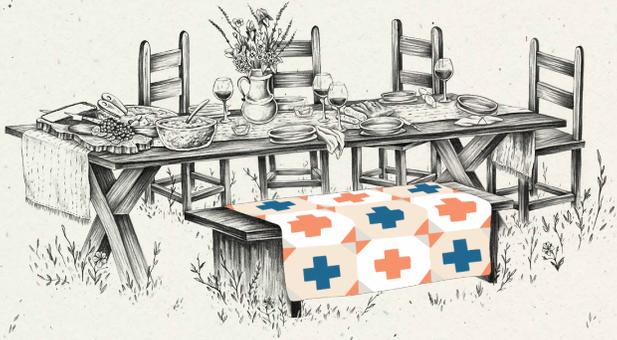


CANAS FEAST



2012
NEBBIOLO
COLUMBIA VALLEY AVA
CIEL DU CHEVAL VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: October 2nd

COOPERAGE: 20 months in
16% new oak

pH: 3.42

ALCOHOL: 13.9%

PRODUCTION: 254 cases

BOTTLED: August 2014

AGING: Now through 2022

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pair with Pork belly,
Well-Marbled Beef,
Strong Cheeses and
Duck Confit.



VINEYARD NOTES

AVA: Red Mountain

PLANTED: 1975

ACREAGE: 102 Acres

ALTITUDE: 700 ft.

SOILS: Sandy Loam

COMPOSITION

Nebbiolo (100%)

VINTAGE TRENDS

The 2012 vintage in Washington will be fondly remembered as one of the most ideal growing seasons in recent memory. A warm April budbreak was followed by a cool Spring, while Summer was warm and without significant heat spikes. These conditions are conducive to slow, measured ripening and typically create the most impressive fruit. Small berries, loaded with intense, concentrated flavors, yielded wines with beautifully balanced tannins. While this is a vintage that is approachable early on, patience with these wines will be rewarded for many years to come.

WINEMAKER NOTES

Traditionally hailing from the Piedmont region of northwestern Italy, these Barolo and Barbaresco wines are known for their pale, ruby red color, starkly juxtaposed by pronounced acidity, firm tannins, and a complexity of aromas and flavors rivaled by no other. Nebbiolo is arguably one of the most challenging grapes to grow of the *vinifera ssp.* With its impossibly undersized canopy-to-fruit ratio (owing to long internodes, tiny leaves, monster cluster size, and infertile basal buds). It takes a deft hand to ply the beauty from Nebbiolo in Italy, let alone the hottest reaches of Washington State, but certainly this wine illustrates how supremely adaptable *Vitis sp.* can be under the skillful cultivation of sagely viticulturalists like Jim & Richard Holmes at Ciel du Cheval Vineyard. Years of patient observation and costly trellis experimentation have resulted in harnessed concentration and graceful balance of acids and tannins, framing an elegance often missed by the casual quaffer – truly a wine that leaves little else at the table vying for your attention, earning the moniker “the king of wines and the wine of kings.”

TASTING NOTES

More representative of a Langhe style featuring fresh red fruits, herbal components of hay, rose petal and mint supported with a vibrant core of cherries and candied cinnamon. Fine, talc-like tannins are cut by a razor of acidity, adding a juiciness and structure to the drying character of the finish.



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

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