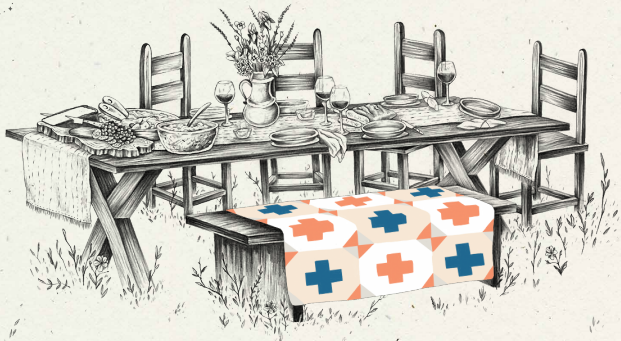


CANAS FEAST



2013

BRICCO RED

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 12 through Oct. 29

COOPERAGE: 18 months in 15%
new French oak

pH: 3.60

ALCOHOL: 14.3%

PRODUCTION: 731 cases

BOTTLED: April 2015

AGING: Now through 2018

SUGGESTED RETAIL PRICE: \$18

FOOD PAIRING SUGGESTIONS

Pair with Carnitas, Panzanella,
Wild Fennel Sausage and
Smoked Mozzarella Pizza,
Cannellini beans w/stewed
tomatoes and Burgers



VINEYARD NOTES

Ciel du Cheval (57%)
Red Mountain AVA

Destiny Ridge (23%)
Horse Heaven Hills AVA

Slide Mountain (12%)
Yakima Valley AVA

Northridge (8%)
Wahluke Slope AVA

COMPOSITION

Sangiovese (49%)

Nebbiolo (21%)

Syrah (12%)

Barbera (10%)

Primitivo (8%)

VINTAGE TRENDS

The 2013 growing season in the Pacific Northwest can be clearly defined by three main points: 1) it's early start, 2) it's record heat (hottest since 2003), and 3) (most importantly) a timely cooling/wet trend in late September, leveling-off the Growing Degree Days curve, and delivering a cool and measured harvest. This effectively slowed the racing sugars to a more tempered pace and preserved some of the natural acidity in the grapes, providing a canvas for winemakers to achieve better balanced wines than would have been the case had the heat spikes continued.

WINEMAKER NOTES

Following the loosely structured (if not informal) IGT model of Toscana, this wine is made by blending Sangiovese with other varietals to make a zesty, fruit-forward, full-bodied, dry red. Wines of this style were traditionally paired with the *cucina povera* ("cooking of the poor") that defines Tuscan cuisine - heartier foods made from simple, yet high quality/fresh ingredients that express natural flavors. By blending zesty Sangiovese, with aromatically forward Nebbiolo, hearty Primitivo, and brambly Barbera, we made a wine that can span the range of foods you're making most weekdays, but can still be served with your more celebratory weekend meals.

TASTING NOTES

Vibrant aromas of red and black berry fruits blend beautifully with a hint of barrel spice and licorice to round out the bouquet. The mid-palate has plenty of fruit intensity, book-ended by balanced acids on the entry and chewy tannins on the finish.



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