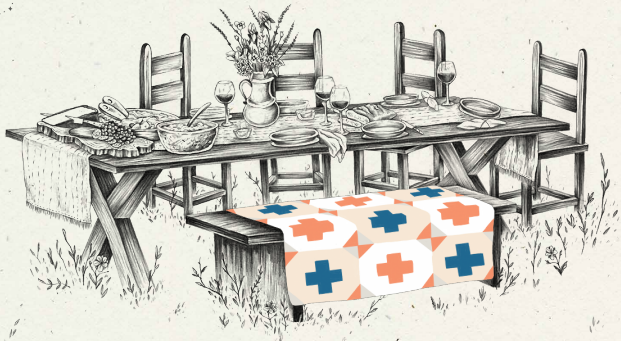


CANAS FEAST



2013

MONTAGNA ROSSA

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST DATES: Sept 12, Sept 23, Oct 9

COOPERAGE: 22 Months in
20% New French Oak

pH: 3.58

ALCOHOL: 13.9%

PRODUCTION: 246 CASES

BOTTLED: August 2015

AGING: Now through 2021

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pair with Grilled Game Meats or Sausage with Polenta, Stewed White Beans with Porcini, Kale and Rapini



VINEYARD NOTES

Ciel du Cheval (50%)

Red Mountain AVA

Destiny Ridge (36%)

Horse Heaven Hills AVA

Tapteil (14%)

Red Mountain AVA

COMPOSITION

Sangiovese (50%)

Cabernet Sauvignon (30%)

Merlot (20%)

VINTAGE TRENDS

The 2013 growing season in the Pacific Northwest can be clearly defined by three main points: 1) its early start, 2) its 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.

CELLAR NOTES

Crafting the first commercial release of a Bordeaux-style Italian red wine from the 1968 vintage, the Marchese Mario Incisa della Rocchetta marked the beginning of the "Sassicaia" legacy. His innovation inspired a generation of younger Italian winemakers to create new blends that could be recognized by their own merit as opposed to a labeling convention. Many of the great wines that were created as a result were uncommon blends of Sangiovese with French varietals such as Cabernet Sauvignon and Merlot, and came to be known as "Super Tuscan". Recognizing that innovation rarely comes from rigid adherence to convention, our Super Tuscan-inspired Montagna Rossa is an homage to those who risk tradition for creative vision and beauty through the work of their hands.

TASTING NOTES

Warm aromas of cinnamon and red cherry are framed by cassis and mulled plum. Classic Sangiovese flavors of black cherry and iron linger with notes of blackberry, anise, and sweet tannins, commonly associated with Merlot and Cabernet Sauvignon.



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

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