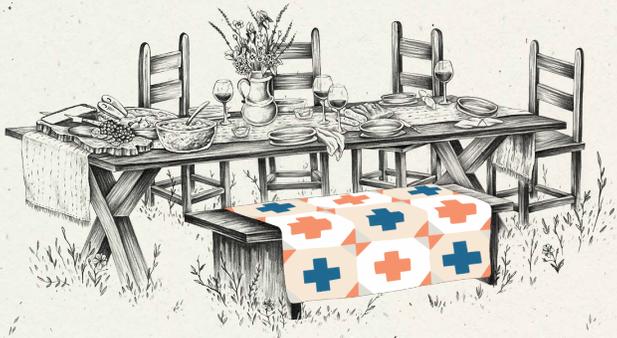


# CANAS FEAST



2013  
**NEBBIOLO**  
COLUMBIA VALLEY AVA  
CIEL DU CHEVAL VINEYARD

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** September 20

**COOPERAGE:** 20 months in  
29% new oak

**pH:** 3.47

**ALCOHOL:** 13.9%

**PRODUCTION:** 199 cases

**BOTTLED:** August 2015

**AGING:** Now through 2022

**SUGGESTED RETAIL PRICE:** \$32

## **FOOD PAIRING SUGGESTIONS**

Pair with Pork Belly, Gnocchi  
or Polenta with Wild  
Mushroom Ragu, Pizza with  
Fontina 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 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**

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**

Ruby red in color, as one would expect from this varietal, and bursting with perfumed aromas of strawberry, rose petals and anise. Pomegranate, dried cherries, five-spice and licorice flavors provide a mouth-watering and delicious backdrop to a long and muscular finish. A perfect pairing for that “best steak I’ve ever had” experience.



EXPLORE WINES FROM OUR OTHER WINE FAMILIES, INFLUENCED BY THE HISTORIC REGIONS OF BORDEAUX, BOURGOGNE, ITALY & RHONE.  
750 WEST LINCOLN STREET, CARLTON, OR 97111  
503.852.0002 | INFO@CANASFEAST.COM

CANASFEAST.COM