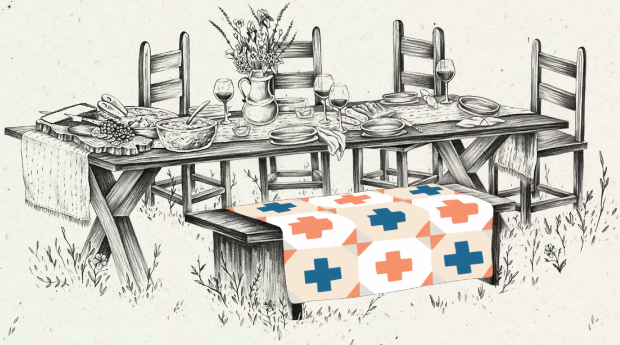


CANAS FEAST



2013.

SANGIOVESE GROSSO
COLUMBIA VALLEY AVA

CIEL DU CHEVAL VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: September 13-24

COOPERAGE: 20 months in 81%
new oak puncheons (132 gal.)

pH: 3.52

ALCOHOL: 14.5%

PRODUCTION: 232 cases and
10 6-packs of 1.5L

BOTTLED: August 2015

AGING: Now through 2023

SUGGESTED RETAIL PRICE: \$45

FOOD PAIRING SUGGESTIONS

Pair with Braised Beef
Ribs, Wild Mushroom
Risotto, or Veal
Saltimbocca



VINEYARD NOTES

AVA: Red Mountain

PLANTED: 1975

ACREAGE: 102 Acres

ALTITUDE: 700 ft.

SOILS: Sandy Loam

COMPOSITION

Sangiovese (100%)

VCR-6 Clone

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

The 2013 vintage represents the 10th anniversary of the first pick from this very unique block of Sangiovese. As these vines have changed with maturity, so too has our approach to making the wine. Using primarily puncheons (over-sized barrels) to both ferment and age this Sangiovese, has added layers of intensity to the expression of spice, depth to the color, and freshness to the fruit - all welcome changes for a varietal that is prone to oxidation.

TASTING NOTES

Deep aromas of black cherry and orange zest mingle with layers of toasty graham and cedar, while flavors of ripe blackberry and sweet vanilla, are punctuated with notes of barrel spice and nuances of iron & mineral. Sweet tannins and classic Red Mountain structure are balanced by true-to-varietal acidity and a rich lingering finish.



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

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