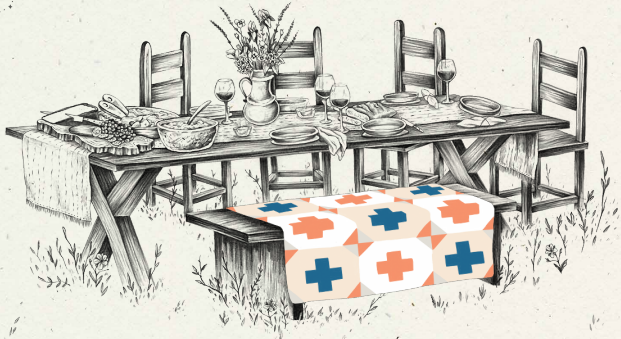


CANAS FEAST



2013
SANGIOVESE
COLUMBIA VALLEY AVA
CIEL DU CHEVAL VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 13-24

COOPERAGE: 18 months in 33% new French oak puncheon and barrique

pH: 3.54

ALCOHOL: 14.5%

PRODUCTION: 149 cases

BOTTLED: April 2015

AGING: Now through 2022

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pair with Pasta Bolognese, and Cured Meats, Pulled-Pork Barbecue, Seared Vegetables, Parmigiano-Reggiano Cheeseburger.



VINEYARD NOTES

AVA: Red Mountain

PLANTED: 1975

ACREAGE: 102 Acres

ALTITUDE: 700 ft.

SOILS: Sandy Loam

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

Accounting for 11% of vineyard acreage in Italy, Sangiovese is by far the most highly planted and well-known of the Italian varietals. Principally grown in central Italy (notably in Toscana, Umbria and Le Marche), Sangiovese is used in blends as well as varietally specific wines. This prolific grower demands extra attention in balancing its vigor and crop-level to create a higher quality wine. The intensely hot summer days, drying winds and cool, high-desert nights of the Red Mountain AVA are conditions which naturally cultivate a Sangiovese rich in aroma and flavor intensity, while still retaining beautiful acidity for structure and graceful maturation. Cellar aging in puncheons (over-sized barrels) adds additional layers of intensity to the expression of spice, depth in color and freshness to the fruit.

TASTING NOTES

Black cherry and plum mingle with cedar and vanilla on the nose. A bright red raspberry and orange zest entrance leads to iron minerality coupled with slight hints of cinnamon on the mid-palate. This wine finishes like our classic house-style Sangiovese - with juicy acids and persistent, yet soft, talc-like tannins that, combined, offer up a long, satisfying finish, and a good measure of age-worthiness.

COMPOSITION

Sangiovese (100%)



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