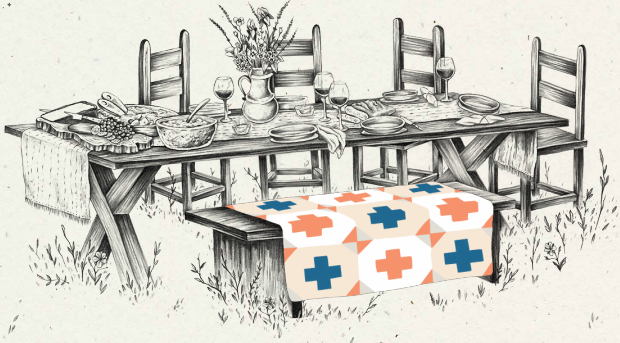


CANAS FEAST



2014

BRICCO RED WINE

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 11th - Oct. 14th

COOPERAGE: 18 months in 5%
new French oak

pH: 3.43

ALCOHOL: 14.5%

PRODUCTION: 726 cases

BOTTLED: April 2016

AGING: Now through 2020

SUGGESTED RETAIL PRICE: \$18

FOOD PAIRING SUGGESTIONS

Pair with Carnitas, Panzanella,
Wild Fennel Sausage and
Smoked Mozzarella Pizza,
Cannellini Beans with Stewed
Tomatoes and Burgers



VINEYARD NOTES

King Fuji (40%)
Wahluke Slope AVA
Destiny Ridge (19%)
Horse Heaven Hills AVA
Ciel du Cheval (19%)
Red Mountain AVA
Slide Mountain (12%)
Yakima Valley AVA
Northridge (10%)
Wahluke Slope AVA

COMPOSITION

Sangiovese (62%)
Nebbiolo (12%)
Primitivo (9%)
Syrah (9%)
Barbera (8%)

VINTAGE TRENDS

EARLY, WARM, DRY.

Spring was early and relatively dry. Plenty of warmth to ensure even ripeness without any significant heat spikes. Diurnal temperature shifts were moderate leading to an early, relaxed harvest with larger than normal yields.

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 raspberry and brown sugar play nicely with subtle notes of candied anise. Flavors of black cherry, vanilla and licorice are punctuated by hints of mineral and iron. The mid-palate has plenty of fruit intensity, book-ended by balanced acids on the entry and chewy tannins on the finish.



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

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