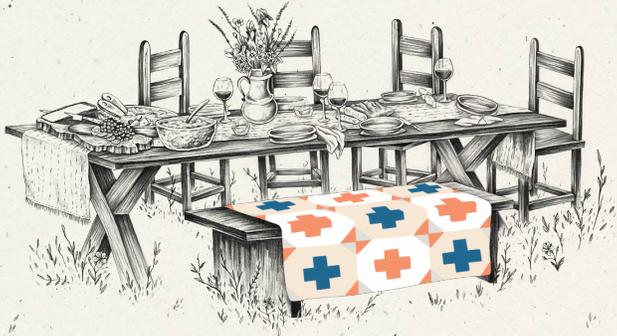


CANAS FEAST



2014
NEBBIOLO
COLUMBIA VALLEY AVA
CIEL DU CHEVAL VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 17th

COOPERAGE: 23 months in French
barrique and puncheons (20% new)

pH: 3.48

ALCOHOL: 13.9%

PRODUCTION: 178 cases

BOTTLED: August 2016

AGING: Now through 2023

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

EARLY, WARM, DRY.

Spring was early and relatively dry. There was 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

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 sagacious 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

As these vines trend toward greater maturity, more present is a varietal expression that had often been overshadowed in the past by vintage and appellation extremes. While deep garnet in hue (and noticeably darker than the 2013 vintage), it still has the varietal opacity that belies the robust nature of Nebbiolo. Aromas of sweet vanilla, coriander, and petrol/tar give way to subtle notes of cherry, dried herbs, and lavender. As equally complex as the aroma and perhaps a bit brazen, the palate is rife with flavors of dried cherries, licorice, orange rind, cinnamon and celery salt. The characteristically bright entry is soothed by a sweet mid-palate, evolving to varietal expression of age-worthy structure and length.



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