

CANAS FEAST



2014.

PINOT NOIR

YAMHILL-CARLTON DISTRICT

LIBRA VINEYARD

TECHNICAL NOTES

AVA: Yamhill-Carlton District

HARVEST: September 17

COOPERAGE: 10 Months in
25% New French Oak

ALCOHOL: 13.5%

pH: 3.71

PRODUCTION: 197 CASES

BOTTLED: August 2015

AGING: Now through 2020

FOOD PAIRING SUGGESTIONS

Pair with Pork Tenderloin, Grilled Lamb Chops, Pasta with Wild Mushrooms, Epoisses and Other Ripe, Creamy Cheeses.



VINEYARD NOTES

L.I.V.E. Certified

PLANTED: 2007

ACREAGE: 5 Acres

ALTITUDE: 420 ft.

SOIL SERIES: Jory (Pommard)
Willakenzie (777)

COMPOSITION

Pommard (50%)

Dijon 777 (50%)

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.

CELLAR NOTES

Our craft focuses on small batch fermentations using a combination of commercial and house "indigenous" yeast strains. Because we ascribe to the notion that great wines are made in the vineyard, we practice a minimalist approach in the winery in order to achieve the maximum out of each grape.

TASTING NOTES

Medium-to-dark crimson in hue. Simmering notes of cranberry, pomegranate, brown sugar and black tea dominate the nose. Ripe red raspberries fill the palate, fresh and lifted, followed with flavors of sweet barrel spice, bourbon and vanilla. Refreshing acidity seems to belie the concentrated fruit of a ripe vintage, while subtle tannins leave a silky, lingering impression.



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

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