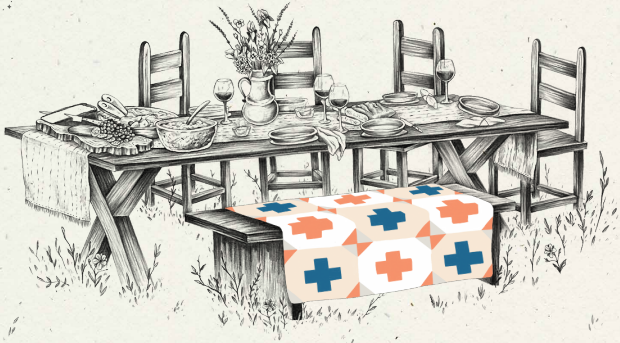


CANAS FEAST



2014.

PRIMITIVO
COLUMBIA VALLEY AVA
NORTHRIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: October 6, 2014

COOPERAGE: 18 Months in
22% New Oak Barrels

pH: 3.49

ALCOHOL: 15.5%

PRODUCTION: 188 cases

BOTTLED: April 2016

AGING: Now through 2021

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pair with bacon-wrapped dates, BBQ ribs with stewed okra, braised beef and roasted root vegetables



VINEYARD NOTES

AVA: Wahluke Slope

PLANTED: 2003

ACREAGE: 92 Acres

ALTITUDE: 1100 ft.

SOIL SERIES: Loamy fine sand
over cemented silica

COMPOSITION

Primitivo (100%)

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

Quite possibly the most disputed varietal in terms of its name and origin, Primitivo appears to have nearly as many styles as it does names. While its origins can be traced back to Croatia, the bulk of production of this storied grape in Italy has historically been in the southeastern peninsula of Puglia (the heel of the boot). The varietal sets heavier yields and ripens with an extraordinary degree of unevenness between berries within each cluster. It's not uncommon to see both green, underdeveloped berries alongside shriveling & over-ripe berries on the same cluster. This juxtaposition characterizes Primitivo. Given the abundance of riper fruit notes and forward acidity, we've taken to aging a small bit of this wine in American oak barrels in order to balance the weight and focus with some added structure of wood tannins.

TASTING NOTES

The naturally uneven ripening of this varietal leads to a bright red, zesty flavor typically associated with early season fruit in tandem with the über-rich and sweet flavors of late season fruits such as dried figs and dates. Notice aromas of cedar, tobacco, lavender, and strawberry jam, followed by a rich palate of ripe figs, dried dates, and warm spices, with a soft, voluminous mouth feel and long finish.



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