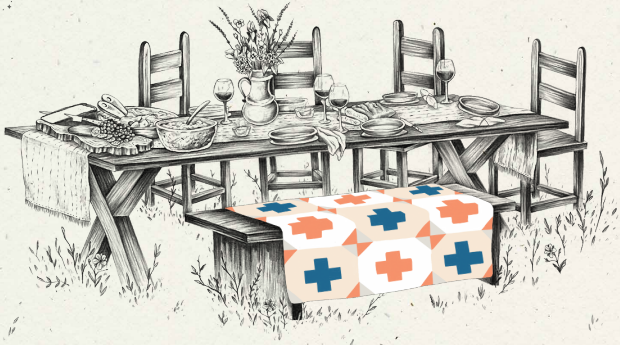


CANAS FEAST



2014.

SANGIOVESE GROSSO

COLUMBIA VALLEY AVA

CIEL DU CHEVAL VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: September 10th & 12th

COOPERAGE: 20 months in 60% new oak

pH: 3.54

ALCOHOL: 14.5%

PRODUCTION: 216 cases

BOTTLED: August 2016

AGING: Now through 2022

SUGGESTED RETAIL PRICE: \$45

FOOD PAIRING SUGGESTIONS

Pair with Braised Beef
Ribs, Wild Mushroom
Risotto, or Veal
Saltimbocca



VINEYARD NOTES

AVA: Red Mountain

PLANTED: 1975

ACREAGE: 3.5 of 102 Acres

ALTITUDE: 700 ft.

SOILS: Sandy Loam

COMPOSITION

Sangiovese (100%)

VCR-6 Clone

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

The 2014 vintage represents the 11th anniversary of the first pick from this very unique block of Sangiovese. Having a few more years to develop some maturity and consistency in ripening, the vines are bit less harried by the climatic stressors that dogged the earlier days of this fruit. As these vines have changed with maturity, so too has our approach to making the wine. Using primarily puncheons (over-sized barrels) to both ferment and age this Sangiovese has added layers of intensity to the expression of spice, depth to the color, and freshness to the fruit - all welcome changes for a varietal that is prone to oxidation.

TASTING NOTES

Deep aromas of black cherry and orange zest mingle with layers of toasty graham and cedar, while flavors of ripe blackberry and sweet vanilla are punctuated with notes of barrel spice and nuances of iron & mineral. The juicy entry expands into a beautifully-balanced mid-palate, filled with sweet tannins and a rich, full finish.



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

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