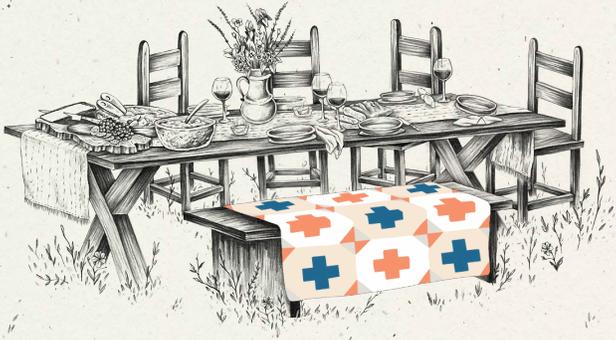


CANAS FEAST



2014

SANGIOVESE

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 10th - Oct. 2nd

COOPERAGE: 18 months in 33% new French oak puncheon and barrique

pH: 3.42

ALCOHOL: 14.5%

PRODUCTION: 104 cases

BOTTLED: April 2016

AGING: Now through 2023

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pair with Grilled Mozzarella
Cheese Sandwich with
Pesto, Orange Peking Duck,
Gnocchi with Wild Boar
Ragu & Gorgonzolla



VINEYARD NOTES

Candy Mountain (71%)
South Red Mountain

Slide Mountain (22%)
Yakima AVA

Ciel du Cheval (7%)
Red Mountain AVA

COMPOSITION

Sangiovese (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.

WINEMAKER NOTES

Accounting for 11% of vineyard acreage in Italy, Sangiovese is by far the most highly planted and well-known of the Italian varieties. Principally grown in central Italy (notably in Toscana, Umbria and Le Marche), Sangiovese is used in blends as well as varietally specific wines. This prolific grower demands extra attention in balancing its vigor and crop-level to create a higher quality wine. The intensely hot summer days, drying winds and cool, high-desert nights of the Red Mountain AVA are conditions which naturally cultivate a Sangiovese rich in aroma and flavor intensity, while still retaining beautiful acidity for structure and graceful maturation. Cellar aging in puncheons (over-sized barrels) adds additional layers of intensity to the expression of spice, depth in color, and freshness to the fruit.

TASTING NOTES

This outlier of our traditional Sangiovese program, both in fruit source and in what has become our house style, is a rare and limited production. Greeting you with aromas of black cherry cola and raspberries, the heady fruit nose gives way to brighter notes of Seville/bitter orange zest. Cherry pie filling, juicy raspberry, and sweet vanilla flavors are accented with an earthy nuance of iron and mineral. Given the lean aromatic introduction, the counter balance of a full entry with a rounded & weighty mid-palate, comes as a surprise. Finishes long and juicy.



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