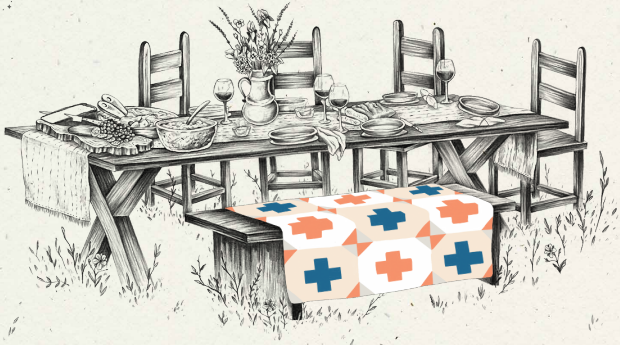


CANAS FEAST



2015

BRICCO RED WINE

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 3rd - Sept. 23rd

COOPERAGE: 18 months in 11%
new French oak

pH: 3.57

ALCOHOL: 14.5%

PRODUCTION: 562 cases

BOTTLED: April 2017

AGING: Now through 2021

SUGGESTED RETAIL PRICE: \$18

FOOD PAIRING SUGGESTIONS

Pair with Carnitas, Panzanella,
Wild Fennel Sausage and
Smoked Mozzarella Pizza,
Cannellini Beans with Stewed
Tomatoes and Burgers



VINEYARD NOTES

Ciel du Cheval (45%)

Red Mountain AVA

Destiny Ridge (28%)

Horse Heaven Hills AVA

Roosevelt Ridge (18%)

Horse Heaven Hills AVA

Northridge (9%)

Wahluke Slope AVA

COMPOSITION

Sangiovese (50%)

Malbec (17%)

Barbera (14%)

Syrah (11%)

Primitivo (8%)

VINTAGE TRENDS

EARLY, HOT, DRY.

The 2015 growing season was another record year for many categories: Higher highs, higher lows, more heat spikes and less winter rainfall. Furthermore, bud break, bloom, and véraison were the earliest noted in several decades. These conditions led to heat/drought stress for most of the west coast, challenging many growers throughout the region. However, higher yields helped mitigate the natural production of higher sugars and lower acids, resulting in beautifully balanced wines that will require little-to-no cellaring.

WINEMAKER NOTES

Following the loosely structured (if not informal) IGT model of Toscana, this wine is made by blending Sangiovese with other varietals to make a vibrant, fruit-forward, full-bodied, dry red. Wines of this style were traditionally paired with the cucina povera ("cooking of the poor") that defines Tuscan cuisine - heartier foods made from simple, yet high quality/fresh ingredients that express natural flavors. By blending zesty Sangiovese, with aromatically forward Nebbiolo, hearty Primitivo, and brambly Barbera, we made a wine that can span the range of foods you're making most weekdays, but can still be served with your more celebratory weekend meals.

TASTING NOTES

Aromas of red raspberry drift from the glass, succeeded by subtle suggestions of earth and fragrant fennel. Ripe Bing cherry, vanilla, and hints of barrel spice provide for a rich palate which is supported by lively acids and consonant tannins.



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

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