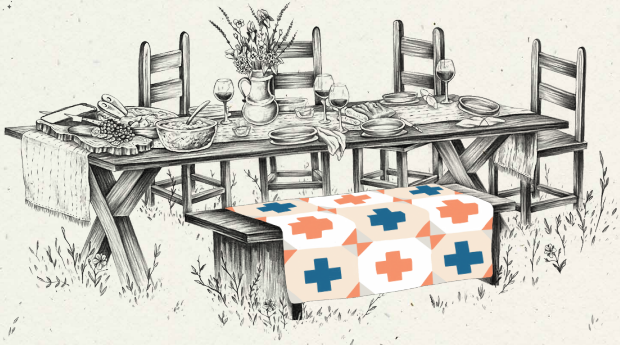


CANAS FEAST



2015

MONTAGNA ROSSA

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Aug. 28th - Sept. 8th

COOPERAGE: 23 months in
25% new oak

pH: 3.71

ALCOHOL: 14.6%

PRODUCTION: 238 cases

BOTTLED: August 2017

AGING: Now through 2023

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pair with Sausage with Polenta, Stewed White Beans with Porcini, Kale, and Rapini or Grilled Game Meats.



VINEYARD NOTES

Tapteil (56%)

Red Mountain AVA

Ciel du Cheval (44%)

Red Mountain AVA

COMPOSITION

Sangiovese (45%)

Cabernet Sauvignon (31%)

Merlot (21%)

Cabernet Franc (3%)

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

Crafting the first commercial release of a Bordeaux-style Italian red wine from the 1968 vintage, the Marquis Mario Incisa della Rochetta marked the beginning of the "Sassicaia" legacy. His innovation inspired a generation of younger Italian winemakers to create new blends that could be recognized by their own merit as opposed to a labeling convention. Many of the great wines that were created as a result were uncommon blends of Sangiovese with French varietals such as Cabernet Sauvignon and Merlot, and came to be known as "Super Tuscan". Recognizing that innovation rarely comes from rigid adherence to convention, our Super Tuscan-inspired Montagna Rossa is an homage to those who risk tradition for creative vision and beauty through the work of their hands.

TASTING NOTES

Dark cherry, graham wafers, and leather provide bouquet intrigue from the onset. This is a wine that demands pause and reflection. One moment it reveals red-fruited notes, juicy acids, and tannin from Sangiovese; at another moment, this wine offers up cassis and riper, dark fruits from the Merlot and Cabernet Sauvignon.



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

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