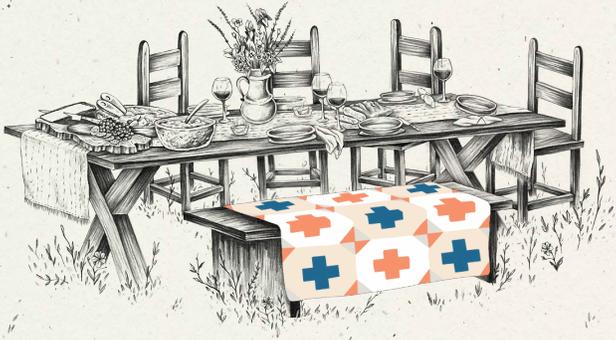


CANAS FEAST



2015
NEBBIOLO
COLUMBIA VALLEY AVA
CIEL DU CHEVAL VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 11th

COOPERAGE: 22 months in
29% new oak barrique
(100% French)

pH: 3.66

ALCOHOL: 14.4%

BOTTLED: August 2017

AGING: Now through 2024

FOOD PAIRING SUGGESTIONS

Pair with Pork Belly, Gnocchi
or Polenta with Wild
Mushroom Ragu, Pizza with
Fontina, and Duck Confit



VINEYARD NOTES

AVA: Red Mountain

PLANTED: 1975

ACREAGE: 102 Acres

ELEVATION: 700 ft.

SOILS: Sandy Loam

COMPOSITION

Nebbiolo (100%)

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

Traditionally hailing from the Piedmont region of northwestern Italy, these Barolo and Barbaresco wines are known for their pale, ruby red color, starkly juxtaposed by pronounced acidity, firm tannins, and a complexity of aromas and flavors rivaled by no other. Nebbiolo is arguably one of the most challenging grapes to grow of the *vinifera ssp.* With its impossibly undersized canopy-to-fruit ratio (owing to long internodes, tiny leaves, monster cluster size, and infertile basal buds). It takes a deft hand to ply the beauty from Nebbiolo in Italy, let alone the hottest reaches of Washington State, but certainly this wine illustrates how supremely adaptable *Vitis sp.* can be under the skillful cultivation of sagacious viticulturalists like Jim & Richard Holmes at Ciel du Cheval Vineyard. Years of patient observation and costly trellis experimentation have resulted in harnessed concentration and graceful balance of acids and tannins, framing an elegance often missed by the casual quaffer – truly a wine that leaves little else at the table vying for your attention, earning the moniker “the king of wines and the wine of kings.”

TASTING NOTES

Much like we saw in the 2014 vintage, the 2015 Nebbiolo is showing much more complexity and varietal typicity as the vines mature and the unique trellising system and vine maintenance practices required at Ciel du Cheval begin to pay off. This wine is very active on the nose and on the palate, moving from bright cherry and rose petal, to deep molasses and earthy, mossy notes. Poised tannins lend an agility to the mouth-feel that ebb and flow around the fruit for a full, yet focused effect.



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