

CANAS FEAST



2015.

PINOT BLANC
WILLAMETTE VALLEY AVA

ANDREAS VINEYARD

TECHNICAL NOTES

AVA: Willamette Valley

HARVEST: September 21, 2015

COOPERAGE: 100% Stainless Steel

PH: 3.41

ALCOHOL: 11.8%

PRODUCTION: 129 cases

BOTTLED: April 2016

AGING: Now through 2018

SUGGESTED RETAIL PRICE: \$18

FOOD PAIRING SUGGESTIONS

Pair with Raw Oysters,
Pan-seared Scallops,
Quiches, and Gorgonzola
Cheese



VINEYARD NOTES

L.I.V.E. Certified

PLANTED: 1993 (Own-rooted)

ACREAGE: 29.0 Acres

ALTITUDE: 650 ft.

SOIL SERIES: Bellpine and Willakenzie

Shallow sedimentary soils

COMPOSITION

Pinot Blanc (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

Developing ripe flavors at fairly low sugars, wines made from this grape express beautiful citrus and floral notes with bright acidity and relatively low alcohol. To accentuate these varietal characteristics, we ferment and age our Pinot Blanc in stainless steel and work to ensure that no *secondary* (aka malolactic) fermentation takes place.

TASTING NOTES

This fruit develops ripe flavors at very low sugars and the resulting wine tends to express notes of Marmalade, Daphne blossoms, slate, and quenching citrus. Fermentation in stainless steel (no oak, no malolactic fermentation) helps to preserve its naturally bright acidity and fresh character. An Alsatian yeast strain is used to help build some volume in the mid-palate, but mostly the style is meant to be fresh, lean and "sessionable".



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

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