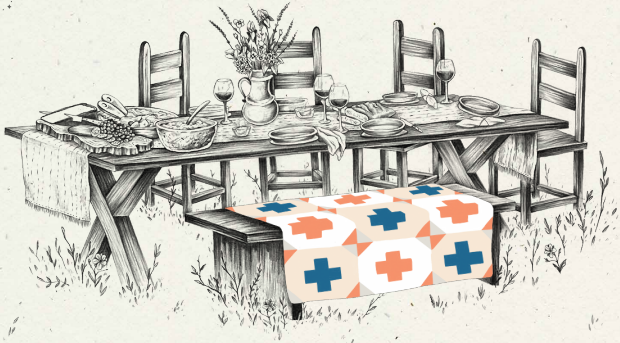


CANAS FEAST



2015.

PRIMITIVO
COLUMBIA VALLEY AVA

NORTHRIDGE VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: September 8th

COOPERAGE: 18 months 28% new oak
(14% French, 14% American)

pH: 3.55

ALCOHOL: 14.8%

PRODUCTION: 188 cases

BOTTLED: April 2017

AGING: Now through 2020

SUGGESTED RETAIL PRICE: \$32

FOOD PAIRING SUGGESTIONS

Pair with Bacon-wrapped Dates, BBQ Ribs with Stewed Okra, Braised Beef, and Roasted Root Vegetables



VINEYARD NOTES

AVA: Wahluke Slope

PLANTED: 2003

ACREAGE: 5 of 92 Acres

ALTITUDE: 1100 ft.

SOIL SERIES: Loamy fine sand
over cemented silica

COMPOSITION

Primitivo (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

Quite possibly the most disputed varietal in terms of its name and origin, Primitivo appears to have nearly as many styles as it does names. While its origins can be traced back to Croatia, the bulk of production of this storied grape in Italy has historically been in the southeastern peninsula of Puglia (the heel of the boot). The varietal sets heavier yields and ripens with an extraordinary degree of unevenness between berries within each cluster. It's not uncommon to see both green, underdeveloped berries alongside shriveling & over-ripe berries on the same cluster. This juxtaposition characterizes Primitivo. Given the abundance of riper fruit notes and forward acidity, we've taken to aging a small bit of this wine in American oak barrels in order to balance the weight and focus with some added structure of wood tannins.

TASTING NOTES

The naturally uneven ripening of this varietal leads to a bright red, zesty flavor typically associated with early season fruit, in tandem with the über-rich and sweet flavors of late season fruits such as dates and dried figs. Notice aromas of lavender, tobacco, cedar, and strawberry jam, followed by a rich palate of dried figs, dates, and exotic spices with a soft, voluminous mouth feel and long finish.



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

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