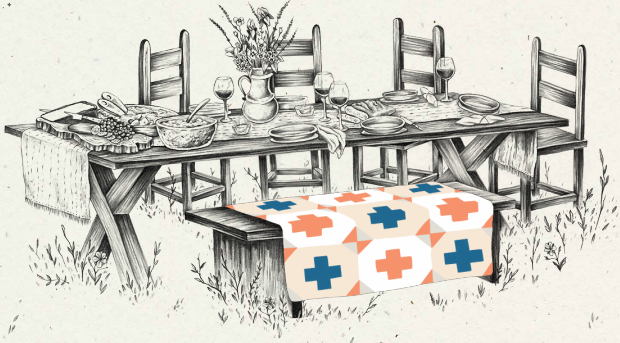


CANAS FEAST



2015.

SANGIOVESE GROSSO

COLUMBIA VALLEY AVA

CIEL DU CHEVAL VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: September 3rd

COOPERAGE: 23 months in
40% new oak

pH: 3.66

ALCOHOL: 14.3%

PRODUCTION: 159 cases

BOTTLED: August 2017

AGING: Now through 2023

SUGGESTED RETAIL PRICE: \$45

FOOD PAIRING SUGGESTIONS

Pair with Braised Beef
Ribs, Wild Mushroom
Risotto, or Veal
Saltimbocca



VINEYARD NOTES

AVA: Red Mountain

PLANTED: 1975

ACREAGE: 3.5 of 102 Acres

ALTITUDE: 700 ft.

SOILS: Sandy Loam

COMPOSITION

Sangiovese (100%)

VCR-6 Clone

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

The 2015 vintage represents the 12th anniversary of the first pick from this very unique block of Sangiovese. Having a few more years to develop some maturity and consistency in ripening, the vines are a bit less harried by the climatic stressors that dogged the earlier days of this fruit. As these vines have changed with maturity, so too has our approach to making the wine. Using primarily puncheons (over-sized barrels) to both ferment and age this Sangiovese has added layers of intensity to the expression of spice, depth to the color, and freshness to the fruit - all welcome changes for a varietal that is prone to oxidation.

TASTING NOTES

Ripe black cherry and tangerine notes interplay with five-spice and leather. Cocoa and an unobtrusive earthiness round off the finish. Given the heft of the aromatics, the supple nature of the palate is surprisingly svelte.



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750 WEST LINCOLN STREET, CARLTON, OR 97111

503.852.0002

INFO@CANASFEAST.COM

CANASFEAST.COM