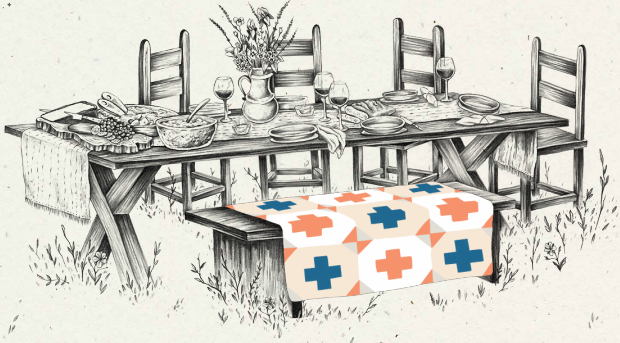


CANAS FEAST



2016.

ARNEIS
RIBBON RIDGE AVA
REDMAN VINEYARD

TECHNICAL NOTES

AVA: Ribbon Ridge AVA

HARVEST: September 19th

COOPERAGE: 35% New French
65% Stainless-steel

PH: 3.72

ALCOHOL: 13.5%

PRODUCTION: 80 cases

BOTTLED: April 2017

AGING: Now through 2019

SUGGESTED RETAIL PRICE: \$20

FOOD PAIRING SUGGESTIONS

Pair with Grilled Shrimp,
Crab Cakes, Canteloupe,
and Baked Apples with
Honey



VINEYARD NOTES

L.I.V.E. Certified

PLANTED: 2005

ACREAGE: 1 of 30.0 Acres

ALTITUDE: 500 ft.

SOIL SERIES: Willakenzie

Shallow sedimentary soils

COMPOSITION

Arneis (100%)

VINTAGE TRENDS

RECORD EARLY (yet again), ERRATIC, HOT START, COOL FINISH. April and May were unusually warm with triple-digit temps in early June, resulting in record-early Bud-break, Bloom and Veraison. Abnormally cool weather in late June and July slowed the rapid rate of development and ripening, allowing for greater phenolic development while slowing sugar accumulation. We started Harvest on September 5th and continued picking at a steady pace until October rains and cooler weather set in, slowing development of later-ripening varieties and cooler vineyard sites. Vintage 2016 wines are showing fruit depth normally associate with warmer vintages, while retaining the acidity and complexity of a cooler one.

WINEMAKER NOTES

This is our third vintage of working with this beautiful and rare grape varietal. While the grape is prone to oxidation and can lose its acidity readily, we've assumed the added risk of barrel fermentation/aging to act as a foil to the traditional leanness imparted from the stainless steel fermented portion.

TASTING NOTES

While our barrel-fermented style is a departure from classic Roero-grown, Italian made Arneis, there are plenty of varietal hallmarks grown into this fruit. Amateurs and ardent admirers of Arneis alike will note aromas and flavors of toasted almonds, honeycomb, ripe pear, and nutmeg. The creamy soft texture can be attributed to our sur lie style barrel aging.



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