

# CANAS FEAST



2016.

**PINOT BLANC**  
WILLAMETTE VALLEY AVA

**ANDREAS VINEYARD**

## **TECHNICAL NOTES**

**AVA:** Willamette Valley

**HARVEST:** September 30th

**COOPERAGE:** 100% Stainless Steel

**PH:** 3.61

**ALCOHOL:** 12.7%

**PRODUCTION:** 193 cases

**BOTTLED:** April 2017

**AGING:** Now through 2019

**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:** 2 of 29.0 Acres

**ALTITUDE:** 650 ft.

**SOIL SERIES:** Bellpine and Willakenzie

Shallow sedimentary soils

## **COMPOSITION**

Pinot Blanc (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 associated with warmer vintages, while retaining the acidity and complexity of a cooler one.

## **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.

750 WEST LINCOLN STREET, CARLTON, OR 97111

503.852.0002 | INFO@CANASFEAST.COM

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