

CANAS FEAST



2016.

SANGIOVESE GROSSO
COLUMBIA VALLEY AVA

CIEL DU CHEVAL VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley AVA

HARVEST: September 14th

COOPERAGE: 23 months in
50% new oak tonneau
(100% French)

pH: 3.60

ALCOHOL: 14.3%

BOTTLED: August 2018

AGING: Now through 2024

FOOD PAIRING SUGGESTIONS

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



VINEYARD NOTES

AVA: Red Mountain

PLANTED: 1975

ACREAGE: 102 Acres

ELEVATION: 700 ft.

SOILS: Sandy Loam

COMPOSITION

Sangiovese (100%)

VCR-6 Clone

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

The 2016 vintage represents the 13th 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

Rich aromas of cherry and vanilla embrace tones of orange zest and graphite. Marionberry waltzes across the palate, carrying impressions of subtle cedar and iron. The juicy entry blossoms into a rich mid-palate with fine, well-integrated tannins, leading to a round, full finish.



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

750 WEST LINCOLN STREET, CARLTON, OR 97111

503.852.0002 | INFO@CANASFEAST.COM

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