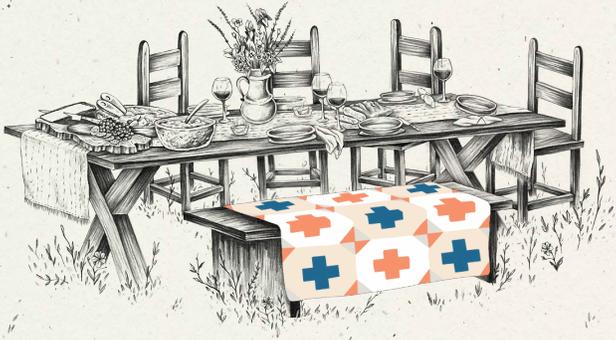


CANAS FEAST



2017

ARNEIS
RIBBON RIDGE AVA
REDMAN VINEYARD

TECHNICAL NOTES

AVA: Ribbon Ridge AVA

HARVEST: October 16th

COOPERAGE: 35% new French oak
65% stainless steel

PH: 3.12

ALCOHOL: 12.5%

PRODUCTION: 127 cases

BOTTLED: April 2018

AGING: Now through 2020

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: 0.5 Acres

ALTITUDE: 500 ft.

SOIL SERIES: Willakenzie

Shallow sedimentary soils

COMPOSITION

Arneis (100%)

VINTAGE TRENDS

Spring in the Willamette Valley saw the second most amount of rainfall in recorded history for that period. Cool temperatures and lack of direct sunlight led to a bud break which was on par with the norm (this coming on the heels of three vintages that saw very early bud break.) Warm, dry conditions dominated the later part of the summer. Thankfully, cooler temperatures prevailed as harvest neared; this slowed sugar development, which allowed flavors to catch up and helped with acid retention. The Eagle Creek fire in the Columbia Gorge during the beginning of harvest had no perceived effect on the grapes in the valley, as the westerly winds generally moved the smoke through Portland, thus keeping the air from draining into the valley. All in all, the 2017 vintage produced balanced wines that have the rarity of being approachable early, while retaining incredible potential for long-term aging.

WINEMAKER NOTES

This is our fourth 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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