

# CANAS FEAST



2017

## PINOT BLANC

RIBBON RIDGE AVA

REDMAN VINEYARD

### **TECHNICAL NOTES**

**AVA:** Willamette Valley

**HARVEST:** October 10th

**COOPERAGE:** 100% Stainless Steel

**PH:** 3.31

**ALCOHOL:** 12.7%

**PRODUCTION:** 143 cases

**BOTTLED:** April 2018

**AGING:** Now through 2020

**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:** 2005

**ACREAGE:** 0.5 Acres

**ALTITUDE:** 500 ft.

**SOIL SERIES:** Willakenzie

Shallow sedimentary soils

### **COMPOSITION**

Pinot Blanc (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**

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 than 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 vernal white flowers, citrus rind, and wet stone with a juicy, full finish. 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".



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