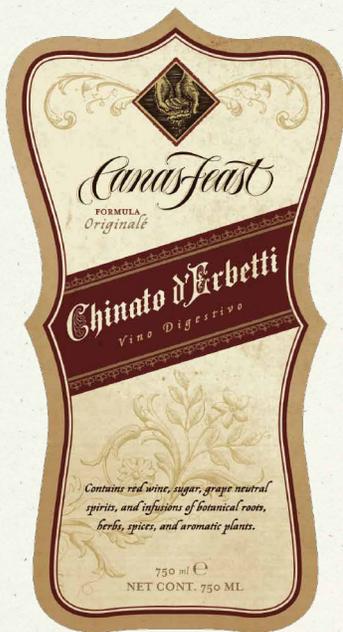


# CANAS FEAST

## CHINATO D'ERBETTI

*“East meets west... Swiss herbalist marries Indonesian spice-monger, giving twin-birth to a curried Ricola and a Pista-Kulfi root beer float. Sipping yogi tea through a piece of black licorice rope. Spilling your nocino-laced espresso on the floor at your favorite “head shop”. Being stranded in a bus station in Amsterdam with nothing to eat but orange rinds and Nutella.”*



### HISTORY:

Our Chinato is fashioned after the original Barolo Chinato credited to Giuseppe Cappellano — 19th century gourmet, pharmacist, and lover of Barolo — who blended Nebbiolo (Barolo specifically) with extracts of *China Calissaya* bark (or quinine, ergo *Chinato* in Italian), bittering herbs and spices as well as distilled spirits and sugar. Due to the great expense of producing these rare beverages, they all but fell from commercial production by the middle of the 20th century, displaced by mass-produced vermouths and cheaply distilled digestives.

### VINEYARD INFORMATION:

Nebbiolo, a grape variety rarely planted in the US, is used for the base-wine, just as it is done in the Piemonte where this unique digestivo originates. We source this special varietal from Ciel Du Cheval, one of the finest vineyards in the Pacific Northwest, and produce it here at Cana's Feast in small quantities.

### WINEMAKING PROCESS:

We use 100% all-natural ingredients in making our house infusions for this rare vermouth. There are nearly two dozen different herbs, spices, flowers, aromatic plants and digestive botanicals in Patrick's closely guarded formula. His original list of historic medicinals and digestive aides was inspired by Giuseppe Vaira, of the renowned Barolo house, GD Vajra.

### WINEMAKER'S SUGGESTION:

Try it before a meal over ice, with a splash of soda water and a twist of your favorite citrus zest or take a small measure after a meal with some roasted nuts and a nice dark chocolate.

### THE REBIRTH OF DIGESTIFS:

The past decade or so has seen a resurgence of interest in hand-crafted bitters, digestifs and vermouths. Bartenders, craft cocktail enthusiasts and the adventurous DIY type have been making their own version of these classic recipes to blend into their house-infused liquors. After nearly a year of research and development, countless blending trials and extensive conversations between winemaker Patrick Taylor, Chef Lisa Lanxon, and other local naturopathic botanical experts, we eventually formulated and produced our own Chinato. This homage faithfully represents the beverage as it was enjoyed over a hundred years ago in Italy. Salut .



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

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