

CANAS FEAST



2016.

PINOT NOIR
WILLAMETTE VALLEY

FREEDOM HILL VINEYARD

TECHNICAL NOTES

AVA: Willamette Valley

HARVEST: September 17th

COOPERAGE: 10 months in
28% new oak barrique
(100% French)

ALCOHOL: 14.1%

pH: 3.95

BOTTLED: August 2017

AGING: Now through 2021

FOOD PAIRING SUGGESTIONS

Pair with Pork Tenderloin,
Grilled Lamb Chops, Pasta
with Wild Mushrooms,
Époisses and Other Ripe,
Creamy Cheeses.



VINEYARD NOTES

AVA: Mt. Pisgah

PLANTED: 2000

ACREAGE: 1 of 92 acres planted

ELEVATION: 400 ft.

SOIL SERIES: Bellpine/Sedimentary

COMPOSITION

Dijon 115 (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

When making wine from a grape variety that expresses so much of the place where it's grown, and having the good fortune to source that fruit from Freedom Hill Vineyard (one of the oldest multi-generation owned/operated vineyards in Oregon), it truly can't be over-stated to opine that the best approach is one of minimalism. We use a combination of native and selected commercial strains of yeast, so these ferments tend to run long and cool, allowing temperature to prescribe the cap management regime. The small percentage of new wood in the cooperage bill is selected for its very tight grain, effectively aiding the maturation process while only minimally impacting the varietal flavors and aromas.

TASTING NOTES

Brilliant aromas of raspberry, black tea and rose petals/perfume are accompanied by the classic earthy nuances often expressed by Pinot noir. Forward flavors of ripe cherry, vanilla bean, and English Breakfast tea show the depth and development that typify the 2016 vintage. The round creamy texture with its full mid-palate and juicy, long finish make this wine easy to drink, with or without food.



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

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