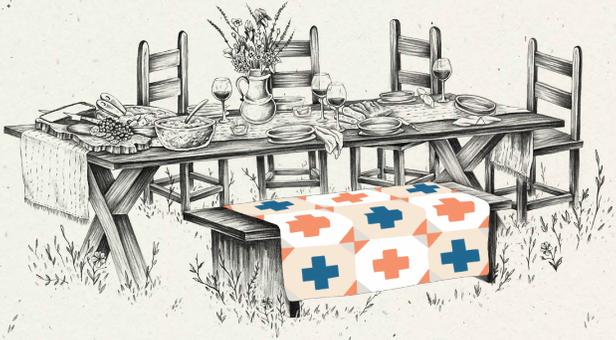


CANAS FEAST



2018.

VASO BIANCO
WILLAMETTE VALLEY AVA

ANDREAS VINEYARD

TECHNICAL NOTES

AVA: Willamette Valley

HARVEST: October 5th - 10th

COOPERAGE: Six months in stainless and French oak (27% once-filled Tonneau)

PH: 3.32

ALCOHOL: 13.1%

BOTTLED: April 2019

AGING: Drink now

FOOD PAIRING SUGGESTIONS

Summer Salads, Grilled
White Fish, and Semi-Soft
Mild Cheeses



VINEYARD NOTES

L.I.V.E. Certified

PLANTED: 1993

ACREAGE: 29 Acres

ELEVATION: 650 ft.

SOIL SERIES: Bellpine and

Willakenzie, shallow sedimentary soils

COMPOSITION

Pinot Grigio (66%)

Chardonnay (27%)

Traminer (5%)

Moscato (2%)

VINTAGE TRENDS

The 2018 season jumped off to a warm start with April and May temperatures far exceeding the 30-year average. June and July brought more normal temperatures leading into August heat spikes with record temperatures. September and October were dry with cool temperatures which gave us optimal harvest conditions. In sum, this vintage was much warmer than average, but still milder than other recent vintages.

Cool, dry conditions during harvest afforded a record-swift 30-day harvest that thankfully flowed about as orderly and efficiently as we can recall. Fruit from the 2018 vintage highlights concentrated flavors, layered complexity and, surprising acid retention.

WINEMAKER NOTES

Often overlooked when discussing classic white wines of Italy, Gewürztraminer and Chardonnay are the 2nd and 3rd most planted wine-grape varieties in Northern Italy's Alto-Adige region (exceeded only by Pinot Grigio). Given that Trentino Alto-Adige experiences significantly more cultural influence from continental Europe than Italy's central and southern provinces, it's no surprise that the long history of German, French, and Austrian integration have birthed a region that beautifully intermingles wine-making and viticulture practices in, this politically "semi-autonomous" region.

The classic "Dolomiti Bianco" wines capture Alto Adige's perfect environment for cool climate varieties that yield whites with well-defined acidity. These nervy and flavorful wines inspired us to create our Vaso Bianco blend. It was important for us to create a wine that could exhibit ample acidity, without being too lean. The Pinot Grigio provides fruity structure and intensity, while the barrel-fermented Chardonnay adds a rich, round mouthfeel. Hints of Traminer (Gewürztraminer's Italian moniker) and Moscato contribute intriguing spices and floral elements, imparting a lovely complexity that is elemental to this white blend.

TASTING NOTES

Abundant aromas of apricot and honeydew melon carry nuances of vernal white flowers, while flavorful notes of tangerine, brioche and mineral pass in an unassuming yet stalwart procession. Creamy and soft up front, a nervy/crisp backbone parallels the long, full mid-palate and extended 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

CANASFEAST.COM