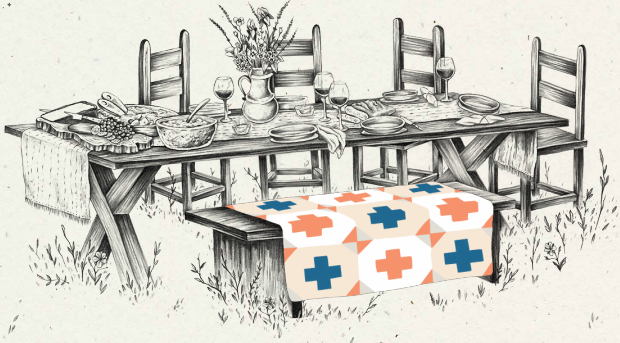


CANAS FEAST



2016

BRICCO

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 14th - Oct. 19th

COOPERAGE: 18 months in
7% new oak barrique
(100% French)

pH: 3.61

ALCOHOL: 14.5%

BOTTLED: April 2018

AGING: Now through 2022

FOOD PAIRING SUGGESTIONS

Pair with Carnitas, Panzanella,
Wild Fennel Sausage and
Smoked Mozzarella Pizza,
Cannellini Beans with Stewed
Tomatoes and Burgers



COMPOSITION

Sangiovese (64%)

Syrah (12%)

Primitivo (8%)

Malbec (7%)

Nebbiolo (6%)

Barbera (3%)

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

Following the loosely structured (if not informal) IGT model of Toscana, this wine is made by blending Sangiovese with other varieties to make a vibrant, fruit-forward, full-bodied, dry red. Wines of this style were traditionally paired with the cucina povera ("cooking of the poor") that defines Tuscan cuisine - heartier foods made from simple, yet high quality/fresh ingredients that express natural flavors. By blending zesty Sangiovese with aromatically forward Nebbiolo, hearty Primitivo, and brambly Barbera, we made a wine that can span the range of foods you're making most weekdays, but can still be served with your more celebratory weekend meals.

TASTING NOTES

Ripe raspberry interplays with darker notes of boysenberry and baking cocoa on the nose. Full flavors of cherry, brown sugar, and coffee serve as a base for more subtle mineral and iron nuances. Generous acids provide mid-palate structure leading to a long, round 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