

CANAS FEAST



2013
NEBBIOLO
COLUMBIA VALLEY AVA
CIEL DU CHEVAL VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 20

COOPERAGE: 20 months in
29% new oak

pH: 3.47

ALCOHOL: 13.9%

BOTTLED: August 2015

AGING: Now through 2022

FOOD PAIRING SUGGESTIONS

Pair with Pork Belly, Gnocchi
or Polenta with Wild
Mushroom Ragu, Pizza with
Fontina and Duck Confit



VINEYARD NOTES

AVA: Red Mountain

PLANTED: 1975

ACREAGE: 102 Acres

ELEVATION: 700 ft.

SOILS: Sandy Loam

COMPOSITION

Nebbiolo (100%)

VINTAGE TRENDS

The 2013 growing season in the Pacific Northwest can be clearly defined by three main points: 1) it's early start, 2) it's record heat (hottest since 2003), and 3) (most importantly) a timely cooling/wet trend in late September, leveling-off the Growing Degree Days curve, and delivering a cool and measured harvest. This effectively slowed the racing sugars to a more tempered pace and preserved some of the natural acidity in the grapes, providing a canvas for winemakers to achieve better balanced wines than would have been the case had the heat spikes continued.

WINEMAKER NOTES

Traditionally hailing from the Piedmont region of northwestern Italy, these Barolo and Barbaresco wines are known for their pale, ruby red color, starkly juxtaposed by pronounced acidity, firm tannins, and a complexity of aromas and flavors rivaled by no other. Nebbiolo is arguably one of the most challenging grapes to grow of the *vinifera ssp.* With its impossibly undersized canopy-to-fruit ratio (owing to long internodes, tiny leaves, monster cluster size, and infertile basal buds). It takes a deft hand to ply the beauty from Nebbiolo in Italy, let alone the hottest reaches of Washington State, but certainly this wine illustrates how supremely adaptable *Vitis sp.* can be under the skillful cultivation of sagely viticulturalists like Jim & Richard Holmes at Ciel du Cheval Vineyard. Years of patient observation and costly trellis experimentation have resulted in harnessed concentration and graceful balance of acids and tannins, framing an elegance often missed by the casual quaffer – truly a wine that leaves little else at the table vying for your attention, earning the moniker “the king of wines and the wine of kings.”

TASTING NOTES

Ruby red in color, as one would expect from this varietal, and bursting with perfumed aromas of strawberry, rose petals and anise. Pomegranate, dried cherries, five-spice and licorice flavors provide a mouth-watering and delicious backdrop to a long and muscular finish. A perfect pairing for that “best steak I’ve ever had” experience.



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