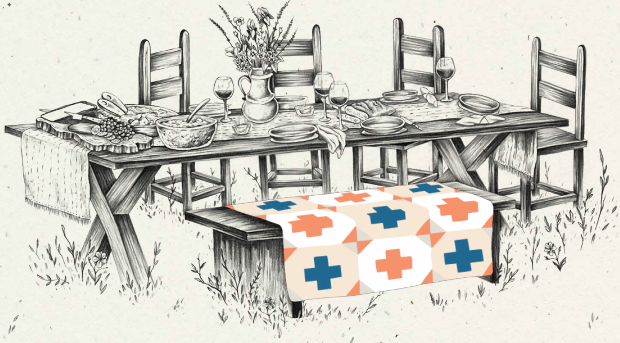


CANAS FEAST



2017

BRICCO

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 21st - Oct. 19th

COOPERAGE: 18 months in
French oak barriques (8% new)

pH: 3.74

ALCOHOL: 14.3%

BOTTLED: April 2019

AGING: Now through 2023

FOOD PAIRING SUGGESTIONS

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



COMPOSITION

Sangiovese (53%)

Barbera (15%)

Syrah (14%)

Primitivo (10%)

Nebbiolo (8%)

VINTAGE TRENDS

A cool, wet spring in the Columbia Valley led to a later than normal bud break in Washington. The growing season saw relatively few heat spikes and averaged cooler than normal. This led to slower sugar development, allowing for full maturation of flavors, while retaining wonderful acidity for focus in the ensuing wines. The Eagle Creek fire in the Columbia Gorge during the beginning of harvest had no perceived effect on the grapes, as the westerly winds generally moved the smoke away from the major grape-growing areas. The fire did shut down I-84 just as harvest was beginning; this provided us with some logistical challenges in finding routes which were suitable for trucks with heavy loads. We discovered that Highway 12 through White Pass, while a longer drive, offered stunning vistas around Mt. Rainier and through the Cascade Range, which relieved some of the stress of hauling fruit across the steeper/narrower roads. All in all, the 2017 vintage produced balanced wines that have the rarity of being approachable early, while retaining incredible potential for long-term aging.

WINEMAKER NOTES

Following the loosely structured (if not informal) IGT model of Toscana, this wine is made by blending Sangiovese with other varietals 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

Black cherry, sweet licorice, and sandalwood aromas are punctuated with briny notes of iron and ocean air. Gobs of juicy, full red fruit flavors explode into traces of orange peel and bitter-sweet cocoa. Easy, well-integrated tannins lift and carry the fruit from front to back, providing the structure to hold this weighty procession of flavors.



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

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