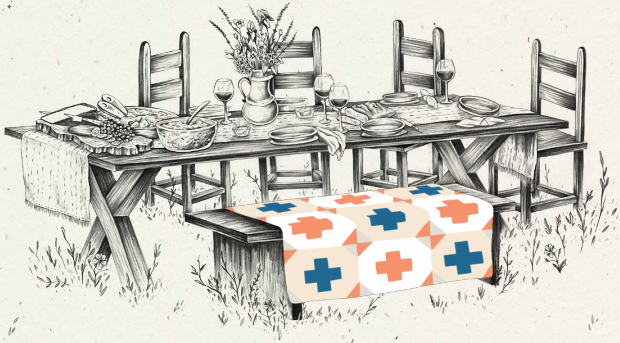


CANAS FEAST



2019.

VASO BIANCO
WILLAMETTE VALLEY AVA

ANDREAS VINEYARD

TECHNICAL NOTES

AVA: Willamette Valley

HARVEST: October 11th

COOPERAGE: Six months in stainless, French oak (15% once-filled Tonneau), and clay amphora (11%)

PH: 3.25

ALCOHOL: 13.1%

BOTTLED: April 2020

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 (67%)

Chardonnay (26%)

Traminer (7%)

Moscato (2%)

VINTAGE TRENDS

SHUFFLING ALONG... OR FITS & STARTS

Here in the Willamette Valley, a cold, wet winter gave way to a moderately warmer than normal spring, leading to a slightly earlier than normal budbreak. June and July brought near record precipitation, while August was warm and dry - easing the progression of grape development with little to no heat stress. Rains returned to the valley in September, making for some tricky harvesting decisions for many producers. October brought along a rapid cool down, slowing the progress of later-ripening varieties to advance more slowly into physiological maturity. All told, the curious weather pushed our harvest past the middle of October, with our last fermenters pressed as late as November.

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. Two different fermentation methods are used for the Chardonnay: barrel fermentation provides a rich, creamy mouthfeel, while fermentation in clay amphora lends minerality and subtle earth notes. 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 muskmelon precede notes of vernal white flowers. Flavors of grapefruit, brioche, and mineral nuances pass in a subtle but steady procession. Creamy and soft up front, a nervy/crisp backbone parallels the long, full mid-palate and extended



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

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