

CANAS FEAST



2017.

PINOT NOIR
WILLAMETTE VALLEY

FREEDOM HILL VINEYARD

TECHNICAL NOTES

AVA: Willamette Valley

HARVEST: October 6th

COOPERAGE: 18 months in
French oak barriques (25% new)

pH: 3.70

ALCOHOL: 14.1%

BOTTLED: April 2019

AGING: Now through 2023

FOOD PAIRING SUGGESTIONS

Pair with Pork Tenderloin,
Grilled Lamb Chops, Pasta
with Wild Mushrooms,
Époisses and Other Ripe,
Creamy Cheeses.



VINEYARD NOTES

AVA: Willamette Valley

PLANTED: 2000

ACREAGE: 92 acres planted

ELEVATION: 400 ft.

SOIL SERIES: Bellpine/Sedimentary

VINTAGE TRENDS

Spring in the Willamette Valley saw the second highest amount of rainfall in recorded history for that period. Cool temperatures and lack of direct sunlight led to a bud break which was on par with the norm (this coming on the heels of three vintages that saw very early bud break.), while warm, dry conditions dominated the later part of the summer. Thankfully, cooler temperatures prevailed as harvest neared; this slowed sugar development, which allowed flavors to catch up and helped with acid retention. The Eagle Creek fire in the Columbia Gorge during the beginning of harvest had no perceived effect on the grapes in the valley, as the westerly winds generally moved the smoke through Portland, thus keeping the air from draining into the valley. 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

When making wine from a grape variety that expresses so much of the place where it's grown, and having the good fortune to source that fruit from Freedom Hill Vineyard (one of the oldest multi-generation owned/operated vineyards in Oregon), it truly can't be over-stated to opine that the best approach is one of minimalism. We use a combination of native and selected commercial strains of yeast, so these ferments tend to run long and cool, allowing temperature to prescribe the cap management regimen. The small percentage of new wood in the cooperage bill is selected for its very tight grain, effectively aiding the maturation process while only minimally impacting the varietal flavors and aromas.

TASTING NOTES

Sweet aromas of cherry, brown sugar, oolong tea, and rose petal frame in a pleasant nuance of aromatic roots and earth, not uncommonly exhibited by Pinot Noir. Generously expressive flavors of wild raspberry and vanilla give way to a trace of anise and nutmeg. A full and silky soft palate with well-knitted transitions is balanced with just enough acidity and depth to maintain an intriguing finish.



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

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