

CANAS FEAST



2018.

PINOT NOIR
WILLAMETTE VALLEY

FREEDOM HILL VINEYARD

TECHNICAL NOTES

AVA: Willamette Valley

HARVEST: October 1st

COOPERAGE: 18 months in
French oak barriques (29% new)
pH: 3.75

ALCOHOL: 14.1%

BOTTLED: April 2020

AGING: Now through 2025

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

COMPOSITION

Dijon 115 (100%)

VINTAGE TRENDS

The 2018 season jumped off to a warm start with April and May temperatures far exceeding the 30-year average. June and July brought more normal temperatures leading into August heat spikes with record temperatures. September and October were dry with cool temperatures which gave us optimal harvest conditions. In sum, this vintage was much warmer than average, but still milder than other recent vintages.

Cool, dry conditions during harvest afforded a record-swift 30-day harvest that thankfully flowed about as orderly and efficiently as we can recall. Fruit from the 2018 vintage highlights concentrated flavors, layered complexity and, surprising acid retention.

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

Aromas of ripe Hood strawberries mingle with forest floor and orange zest on the nose, while flavors of Rainier cherry and tea leaf support subtle hints of cedar and rose petal on the palate. The wine is full and velvety with refined tannins and juicy acids.



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

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