

CANAS FEAST



2019

BRICCO

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 9th - Oct. 11th

COOPERAGE: 18 months in
French oak barriques (7% new)

pH: 3.74

ALCOHOL: 14.3%

BOTTLED: April 2021

AGING: Now through 2025

FOOD PAIRING SUGGESTIONS

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



COMPOSITION

Sangiovese (73%)

Primitivo (11%)

Barbera (9%)

Nebbiolo (5%)

Syrah (2%)

VINTAGE TRENDS

NO PEAKS, BUT PLENTY OF VALLEYS

The 2019 growing season was markedly odd, characterized more by cold snaps than by heat spikes. An early spring saw heavy accumulations of snowfall in central Washington, which delayed winter pruning - some crews even pruned in the snow! Bud break was later this year, with cooler than average temperatures throughout the growing season. Despite the later start, early ripening varieties were harvested on pace with the average. However, heavy rainfall during the 3rd week of September halted harvest activity for more than a week. Several days of "normal" weather were followed by record early frosts during the first week of October, hitting the breaks on harvest of later ripening varieties for yet another week. Across the region, thermometers in most appellations saw few if any days in the triple digits. All told, the curious weather pushed our harvest past the middle of October, with our last fermenters pressed as late as November.

Across the spectrum of varieties, the 2019 vintage has characteristics of cooler and warmer vintages combined. Longer hang times with less heat intensity contributed to fruit with alluring depth and complexity along with the enchanting aromatics associated with wines from cooler vintages.

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

Ripe aromas of black cherry are supported by bright notes of sweet raspberry and iron minerality. Juicy red fruit flavors on the entrance lead to more complex elements of orange peel and cocoa. Well-integrated tannins carry the nuanced mid-palate character into flavors of rich blackberry, finishing long and juicy.



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