

# CANAS FEAST



2017  
**NEBBIOLO**  
COLUMBIA VALLEY AVA  
**CIEL DU CHEVAL VINEYARD**

## TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: October 6<sup>th</sup>

COOPERAGE: 100% neutral  
French oak barrique

pH: 3.63

ALCOHOL: 14.3%

BOTTLED: August 2019

AGING: Now through 2026

## FOOD PAIRING SUGGESTIONS

Pair with Pork Belly, Gnocchi  
or Polenta with Wild  
Mushroom Ragu, Pizza with  
Fontina, and Duck Confit



## VINEYARD NOTES

AVA: Red Mountain

PLANTED: 1975

ACREAGE: 102 Acres

ELEVATION: 700 ft.

SOILS: Sandy Loam

## COMPOSITION

Nebbiolo (100%)

## 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. 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

Traditionally hailing from the Piedmont region of northwestern Italy, these Barolo and Barbaresco wines are known for their pale, ruby red color, starkly juxtaposed by pronounced acidity, firm tannins, and a complexity of aromas and flavors rivaled by no other. Nebbiolo is arguably one of the most challenging grapes to grow of the *vinifera ssp.* With its impossibly undersized canopy-to-fruit ratio (owing to long internodes, tiny leaves, monster cluster size, and infertile basal buds). It takes a deft hand to ply the beauty from Nebbiolo in Italy, let alone the hottest reaches of Washington State, but certainly this wine illustrates how supremely adaptable *Vitis sp.* can be under the skillful cultivation of sagacious viticulturalists like Jim & Richard Holmes at Ciel du Cheval Vineyard. Years of patient observation and costly trellis experimentation have resulted in harnessed concentration and graceful balance of acids and tannins, framing an elegance often missed by the casual quaffer – truly a wine that leaves little else at the table vying for your attention, earning the moniker “the king of wines and the wine of kings.”

## TASTING NOTES

Notes of bright Bing cherry, dried rose hips, and cinnamon bark are pervasive throughout the aromatic and flavor profiles, evoking classic Nebbiolo characteristics. Its medium-weight body is flush with vibrant acids and firm, yet well-integrated tannins, adding balance and full-textured mouthfeel to the varietal checklist.



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