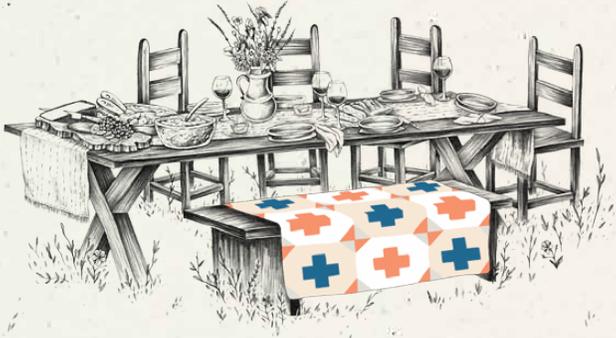


# CANAS FEAST



2019  
**NEBBIOLO**  
COLUMBIA VALLEY AVA  
CIEL DU CHEVAL VINEYARD

## TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: October 9<sup>th</sup>

COOPERAGE: 22 months  
in (20% new) French oak barrique

pH: 3.51

ALCOHOL: 14.5%

BOTTLED: August 2021

AGING: Now through 2028

## 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

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

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

Perfumed floral notes and rich vanilla alight atop dark, dried cherries, sweet graham, and exotic wood spice. Red cherry notes persist on the palate, complemented with classic Nebbiolo flavors of rosehips, tar, and orange zest. One might also pick up the slightest hint of cardamom on the finish. The weight is full, juicy, and shockingly soft for such a young Nebbiolo.



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