

CANAS FEAST



2020

BRICCO

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 22th - Oct. 18th

COOPERAGE: 18 months in French oak
barriques and puncheons (10% new)

pH: 3.50

ALCOHOL: 14.3%

BOTTLED: April 2022

AGING: Now through 2026

FOOD PAIRING SUGGESTIONS

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



COMPOSITION

Sangiovese (63%)

Nebbiolo (15%)

Barbera (15%)

Syrah (7%)

VINTAGE TRENDS

Freezing, Wet, Dry, Windy...

A very cold winter with harsh freezes preceded a windy and wet spring. The rain and wind events, which prevailed during flowering in Washington, led to dramatically reduced fruit set, making for lighter than normal crop yields. Another very warm growing season provided ample heat for ripening, but the dry conditions, coupled with a relentless, high-pressure system and fierce easterly winds, made for an unprecedented wildfire season in the Pacific Northwest. The smoke from Oregon and Canada moved in for nearly two weeks, slowing down ripening and allowing for well-paced sugar development, while maintaining higher acidity. The subsequent wines produced from this harvest are replete with concentrated flavors and balanced acidity.

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.



EXPLORE WINES FROM OUR OTHER *WINE FAMILIES*, INFLUENCED BY
THE HISTORIC REGIONS OF ITALY, BORDEAUX, RHONE & THE PACIFIC NW.
750 WEST LINCOLN STREET, CARLTON, OR 97111
503.852.0002 | INFO@CANASFEAST.COM

CANASFEAST.COM