

# CANAS FEAST



2022

**PINOT NOIR**  
YAMHILL-CARLTON

**LIBRA VINEYARD**

## **TECHNICAL NOTES**

**AVA:** Yamhill-Carlton

**HARVEST:** October 8<sup>th</sup> and 10<sup>th</sup>

**COOPERAGE:** 10 months in 27% new French oak barrique and puncheons

**pH:** 3.87

**ALCOHOL:** 13.5%

**BOTTLED:** August 2023

**AGING:** Now through 2029

## **FOOD PAIRING SUGGESTIONS**

Pair with Pork Tenderloin, Grilled Lamb Chops, Pasta with Wild Mushrooms, Époisses and Other Ripe, Creamy Cheeses.



## **VINEYARD NOTES**

**AVA:** Yamhill-Carlton

**PLANTED:** 2007

**ACREAGE:** 5 acres

**ELEVATION:** 420 ft.

**SOIL SERIES:** Jory (Pommard)  
Willakenzie (Pommard, 777, 115)

## **COMPOSITION**

Pommard (43%)

Dijon 777 (43%)

Dijon 115 (14%)

## **VINTAGE TRENDS**

**Heads & tails but no shoulders** - A Story of Ice & Fire

In 2022, the Pacific Northwest experienced yet another year of record-breaking weather events, most notably at the heads and tails of the growing season. April's record-high snowfall and crop-damaging frost made another year of lower yields seem imminent. A cold and wet May and June further added to concerns. Just as these worries reached a palpable zeitgeist, a July heat wave shrugged off the cold grip of a winter-like spring. Extended high temperatures in July, August, and September, coupled with larger-than-expected crop estimates, brought renewed optimism to the collective agricultural psyche. While drying winds and persistent wildfires in August and September raised the familiar specter of recent past vintages, such concerns proved to be unwarranted for Columbia Valley and most of Willamette Valley. Any remaining doubt as to the vintage's potential for ripeness evaporated with October's record-hot and dry conditions. This was the latest harvest on record for us, stretching into November.

## **WINEMAKER NOTES**

When making wine from a grape variety that expresses so much of the place where it's grown, and having the opportunity to source that fruit from a rare and truly dynamic site such as Libra Vineyard, 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**

Rose petal, raspberries and nutmeg define the character of this soft and aromatic wine, intermittently gracing the nose and palate with their perfumed loveliness. They are a clarion call that snaps your hedonic attention into focus, only to have it pulled in a new direction as notes of black cherry, mocha and Earl Grey tea work to put an even finer point on the complex nature that makes Pinot Noir peerless and revered. Silky and elegant textures, another hallmark of this beloved grape, provide a virtual echo chamber for the slowly diminishing impressions persisting past the last measure.



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

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