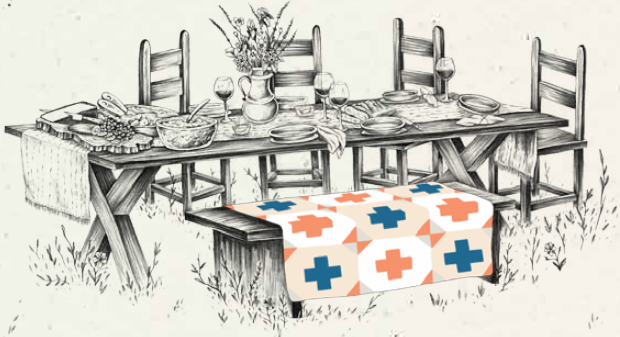


# CANAS FEAST



2023.

**VASO BIANCO**  
WILLAMETTE VALLEY AVA

**ANDREAS VINEYARD**

## TECHNICAL NOTES

AVA: Van Duzer Corridor

HARVEST: October 6<sup>th</sup> - 15<sup>th</sup>

COOPERAGE: Six months in stainless steel and clay amphora (25%)

PH: 3.41

ALCOHOL: 13.1%

BOTTLED: April 2024

AGING: Drink now

## FOOD PAIRING SUGGESTIONS

Summer Salads, Grilled  
White Fish, and Semi-Soft  
Mild Cheeses



## VINEYARD NOTES

L.I.V.E. Certified

PLANTED: 1993

ACREAGE: 29 Acres

ELEVATION: 650 ft.

SOIL SERIES: Bellpine and

Willakenzie, shallow sedimentary soils

## COMPOSITION

Pinot Grigio (66%)

Chardonnay (25%)

Traminer (7%)

Moscato (2%)

## VINTAGE TRENDS

**Late Start Followed by Ample Heat & Favorable Harvest Conditions...or Silver Linings**

What started off looking like another cool/late vintage turned out to be a relatively easy growing season for most varieties thanks to a warmer May and consistently hot-ish summer. While there were fewer temperature extremes compared to the previous 2 years, the cumulative Growing Degree Days (GDD) for 2023 tracked very closely with 2021 - a record high year for GDD. Harvest started for us on the earlier side of "average", picking our Primitivo on the 7th of September, but in general moved along at a reasonable pace with the last picks of Cab Sauv and Barbera hanging out into the 3rd week of October.

The shiny spot on this vintage will likely be the concentration of flavors and aromas due to smaller berries - a silver lining on a relatively small cloud.

## WINEMAKER NOTES

Often overlooked when discussing classic white wines of Italy, Gewürztraminer and Chardonnay are the 2nd and 3rd most planted wine-grape varieties in Northern Italy's Alto-Adige region (exceeded only by Pinot Grigio). Given that Trentino Alto-Adige experiences significantly more cultural influence from continental Europe than Italy's central and southern provinces, it's no surprise that the long history of German, French, and Austrian integration have birthed a region that beautifully intermingles winemaking and viticulture practices in this politically "semi-autonomous" region.

The classic "Dolomiti Bianco" wines capture Alto Adige's perfect environment for cool climate varieties that yield whites with well-defined acidity. These nervy and flavorful wines inspired us to create our Vaso Bianco blend. It was important for us to create a wine that could exhibit ample acidity, without being too lean. The stainless steel fermented Pinot Grigio provides fruity structure and intensity while the clay amphorae fermented Chardonnay lends minerality and subtle earth notes. A second "malolactic" fermentation of the Chardonnay adds texture, and mid-palate weight, providing a rich, creamy mouthfeel. Hints of Traminer (Gewürztraminer's Italian moniker) and Moscato contribute intriguing spices and floral elements, imparting a lovely complexity that is elemental to this white blend.

## TASTING NOTES

Forward aromas of ripe Bartlett pear, tangerine and Plumeria blossom are delicately juxtaposed to hints of brioche and honeycomb, while dripping with flavors of buttery sweet Comice pear and apricots, and subtle notes of lychee, lime and candied ginger. A creamy and soft entry, transitions to a refreshingly crisp vein supported by an unexpectedly full mid-pallet and lengthy finish.



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

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