

CANAS FEAST



2022

BRICCO

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 27th - Oct. 31st

COOPERAGE: 18 months in French oak
barriques and puncheons (12% new)

pH: 3.73

ALCOHOL: 14.3%

BOTTLED: April 2024

AGING: Now through 2028

FOOD PAIRING SUGGESTIONS

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



COMPOSITION

Sangiovese (41%)

Primitivo (27%)

Barbera (19%)

Nebbiolo (9%)

Dolcetto (4%)

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

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, supple Dolcetto, 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

This wine is fairly bursting with a medley of flavors and aromas including ripe cherry, zesty raspberry, strawberry jam, juicy blackberries, dried figs, mocha, and cured tobacco leaf. The mouth feel is big, juicy, and dense with a nice, long finish.



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THE HISTORIC REGIONS OF ITALY, BORDEAUX, RHONE & THE PACIFIC NW.

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