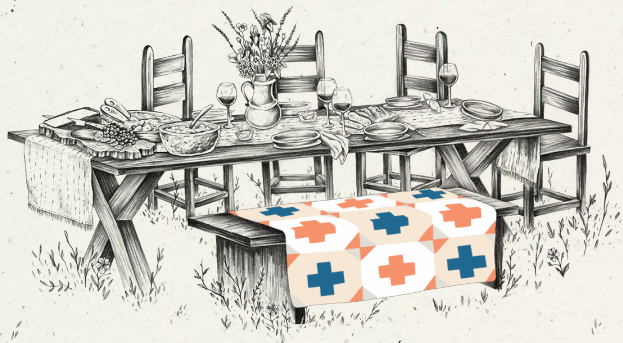


CANAS FEAST



2021
NEBBIOLO
COLUMBIA VALLEY AVA
CIEL DU CHEVAL VINEYARD

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: September 28th

COOPERAGE: 22 months
in (25% new) French oak barrique

pH: 3.65

ALCOHOL: 14.3%

BOTTLED: August 2023

AGING: Now through 2031

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

VINTAGE TRENDS

A warm and dry winter ushered in a cooler and drier-than-normal spring. The early spring cool spell was followed by rains at the beginning of June, which preceded a record multi-day heat wave at the end of the month. The remainder of the growing season trended warmer, breaking records once again. Harvest began early and with a vengeance, seeing us pick almost every day until the beginning of October, when cooler weather slowed physiological development. This abatement in heat allowed for more gradual sugar accumulation and flavor development, awarding an opportunity for the phenolic compounds to show more complexity in the later-ripening varieties -- this created very balanced acid-to-sugar ratios. Overall, yields were dramatically below the 30-year mean and berries were strikingly smaller than the norm. The upside to diminished berry size was that the quality, color, and flavors of the fruit - across the board - were quite exceptional.

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

A lovely complexity of dried cherries, pomegranate, road tar, cinnamon red hots, rose water and hibiscus tea provide aromatic and flavor intrigue the way that only Nebbiolo can, with subtle hints of vanilla and lavender. Mid-weight and silky on the entry, the palate gains depth and fullness, expanding the mouthfeel to a tactile sensation that is oh, so uniquely familiar to this storied varietal.



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