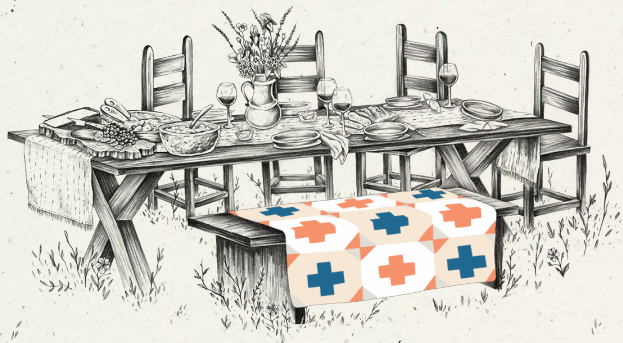


CANAS FEAST



2023

BRICCO RED

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 17th - Oct. 3rd

COOPERAGE: 18 months in
7% new oak (100% French)
barrique and puncheons

pH: 3.72

ALCOHOL: 14.5%

BOTTLED: April 2025

AGING: Now through 2029

FOOD PAIRING SUGGESTIONS

Pair with carnitas,
panzanella, wild fennel
sausage and smoked
mozzarella pizza, cannellini
beans with stewed tomatoes



COMPOSITION

Sangiovese (62%)

Syrah (18%)

Barbera (8%)

Primitivo (7%)

Dolcetto (5%)

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 varietals 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 a 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

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 fruit-driven Syrah, 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

Fruity aromas and flavors of red cherry, sweet raspberry, and ripe blackberry are concentrated throughout, made still more enjoyable with its full and silky weight from start to lingering finish. Not to be written-off as vapid or simple, elements of this blend deliver echoes of intrigue and charm with notes of licorice, tobacco leaf, and gentle murmurs of dried herbs.



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

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