

CANAS FEAST



2024.

VASO BIANCO
VAN DUZER CORRIDOR AVA

ANDREAS VINEYARD

TECHNICAL NOTES

AVA: Van Duzer Corridor

HARVEST: October 12th - Oct. 19th

COOPERAGE: Six months in stainless steel and clay amphora (30%)

pH: 3.61

ALCOHOL: 13.1%

BOTTLED: April 2025

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 (61%)

Chardonnay (30%)

Traminer (9%)

VINTAGE TRENDS

The Return of the 30-Year Average

A record-setting cold snap across the Pacific Northwest in mid-January (accompanied by freakishly high winds across parts of the northern Willamette Valley in Oregon) had all the makings of a climate-induced crop disaster due to bud damage. And while some areas *did* experience significant vine damage and subsequent crop loss, it tended to be the higher elevation sites.

Aside from an initial scare of frost damage, which most vines seemed to have shrugged-off, the growing season of 2024 was most remarkable for its lack of extremes and/or record-setting events. No excessively high heat spikes, no bunch-stem necrosis, no murder hornets or spotted-wing drosophila, no mid-harvest torrential down-pours or heat domes, no early frosts... It was one of the least "challenging" vintages, from a wine making perspective, in over a decade. Once we got down to the business of picking, the sense was that we were experiencing conditions that were closer on to a 30-year average than any vintage since 2012, all things considered. In fact, this winemaker was left with the very real impression that the wines from 2024 vintage will best be compared to the 2008 and 2012 vintages, a toast-worthy notion.

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) contribute intriguing spices and floral elements, imparting a lovely complexity that is elemental to this white blend.

TASTING NOTES

Pleasant aromatic notes of fresh apricot, honeycomb and lychee fruit nearly obscure the lifted suggestions of tropical floral blossoms, while summery flavors of sweet honeydew melon, juicy pineapple and Orange Crush have you pondering warmer days of leisure. A supple fresh entry is followed by a nice, weighty mid-palate and citrusy, focused finish.



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

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