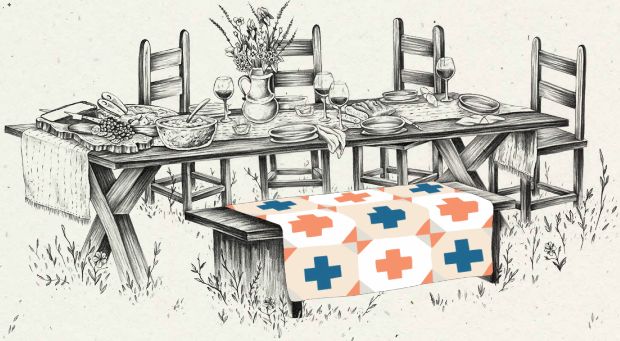


CANAS FEAST



2025.

VASO BIANCO
VAN DUZER CORRIDOR AVA

ANDREAS VINEYARD

TECHNICAL NOTES

AVA: Van Duzer Corridor

HARVEST: Sept. 27th - Oct. 3rd

pH: 3.37

ALCOHOL: 14.1%

BOTTLED: June 2026

AGING: Now through 2028

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 (65%)

Chardonnay (20%)

Traminer (15%)

VINTAGE TRENDS

Early-ish with Relatively Few Stress Events... or A Welcome Encore

Winter 2024/2025 was relatively mild with no serious freeze events, though the region did experience a bit more precipitation than usual. This was the second year in a row where we enjoyed a relatively stress-free growing season (no heat spikes, no heat domes, no wildfires, no unseasonable summer rainstorms, and/or early frost events). This trend seemed to set the pace for a growing season where phenological development was on the early side, if not close to normal. A few varieties at a few sites were earlier than normal, and a few were later than normal, but with weather and disease pressure being relatively low, even those blocks of fruit were met with enthusiasm. Early start, lower yields with smaller berries, no significant heat-spikes, and warmer day and night temps, all conspired to mark the growing season as a vintage with plenty of ripeness and no real pressure to pick the fruit, which showed incredible balance and flavor development. Due to the warmer temperatures, acids were a bit more developed than what we normally look for, giving these wines an early, easy drinking quality without a huge and distracting boozy character.

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

The light peachy hue that could have come straight from the top row of your crayon box (the big one with the built-in sharpener) signals the uniqueness of this wine. Tropical aromas and flavors of juicy ripe pineapple, mandarin orange, and lychee play a frenetic game of "tag" with notes of honeydew melon and gardenia blossoms. A fresh supple entry is trailed by a weighty mid-palate and citrusy voluminous finish.



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

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