

CANA'S FEAST

CHINATO D'ERBETTI FALL/WINTER COCKTAILS

While our Chinato d'Erbetti is exemplary as a standalone digestif, it can truly shine as a tool in the arsenal of a great bartender. Winemaker Patrick Taylor has collected Chinato drink recipes from several of Portland's top bartenders that can be made at home or inspire you to build one of your own delicious and unique cocktail creations.

Piedmontese Sour

2 oz. Bourbon
1 oz. Cana's Feast Chinato d'Erbetti
½ oz. Lemon Juice
Egg Whites
1 tsp. Orange

Shake vigorously without ice for 45 seconds. Add ice and shake for another 45 seconds. Strain into a cocktail glass and garnish with a lemon twist.

By Kristen Cooper
Lemma Wine Company



Toddy d'Erbetti

1½ oz. Cana's Feast Chinato d'Erbetti
½ oz. Brandy or Cognac
½ oz. Lemon Juice
1 tbsp. Honey
3 oz. Hot Water

Combine all ingredients in a heated snifter. Garnish with a star of dried anise on top of a floating, dehydrated orange slice.

By Jessica Braasch
Bible Club PDX

Fold & Fly

¾ oz. Cana's Feast Chinato d'Erbetti
¾ oz. 100 Proof Rye Whiskey
(Preferably Rittenhouse)
¾ oz. Aperol
¾ oz. Fresh Lemon

Shake over ice and double strain into coupe. No garnish.

By Beau Burtnick
Superbite/Kask



Chinato Sazerac

1½ oz. Cana's Feast Chinato d'Erbetti
¾ oz. Park VS Cognac
4 dashes Peychaud's Bitters
Rinse of HerbSaint Legendre

Stir first 3 ingredients with ice. Strain into HerbSaint-rinsed single-Old Fashioned glass.

Express orange peel over drink and discard.

By Beau Burtnick
Superbite/Kask



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

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