

# CANAS FEAST



2022.

**VASO BIANCO**  
WILLAMETTE VALLEY AVA

**ANDREAS VINEYARD**

## TECHNICAL NOTES

AVA: Willamette Valley

HARVEST: October 15<sup>th</sup> - 21<sup>st</sup>

COOPERAGE: Six months in stainless steel and clay amphora (27%)

PH: 3.55

ALCOHOL: 13.1%

BOTTLED: April 2023

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 (66%)

Chardonnay (27%)

Traminer (5%)

Moscato (2%)

## VINTAGE TRENDS

**Heads & tails but no shoulders** - A Story of Ice & Fire

In 2022, the Pacific Northwest experienced yet another year of record-breaking weather events, most notably at the heads and tails of the growing season. April's record-high snowfall and crop-damaging frost made another year of lower yields seem imminent. A cold and wet May and June further added to concerns. Just as these worries reached a palpable zeitgeist, a July heat wave shrugged off the cold grip of a winter-like spring. Extended high temperatures in July, August, and September, coupled with larger-than-expected crop estimates, brought renewed optimism to the collective agricultural psyche. While drying winds and persistent wildfires in August and September raised the familiar specter of recent past vintages, such concerns proved to be unwarranted for Columbia Valley and most of Willamette Valley. Any remaining doubt as to the vintage's potential for ripeness evaporated with October's record-hot and dry conditions. This was the latest harvest on record for us, stretching into November.

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

## TASTING NOTES

Abundant aromas of apricot and muskmelon precede notes of vernal white flowers. Flavors of grapefruit, brioche, and mineral nuances pass in a subtle but steady procession. Creamy and soft up front, a nervy/crisp backbone parallels the long, full mid-palate and extended finish.



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

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