



Vintage:	2003
Varietal:	Nebbiolo - 100%
Appellation:	Rogue River (OR)
Vineyards:	Del Rio Vineyard
pH:	3.61
Total acidity:	0.56 g/100mL
Alcohol:	14.5%
Cases produced:	350
Case weight:	39 lbs
Case size:	15" x 11" x 12" (12 bottles)
UPC:	7 12196 30004

Harvest report

The fruit from Del Rio Vineyard was harvested on October 30th, at a Brix of 24.3°, pH of 3.36, and a TA of 0.54 g/100mL. The crop yield was 3.2 tons per acre, with crop levels being set to no more than one cluster per shoot, and all wings removed.

Winemaking process

The fruit was fermented 75% whole berry with approximately 5% whole clusters added to the fermentors. It was cold soaked for five days, and fermented with a combination of natural and commercial yeasts, including the *Barolo 97* selection. Fermentation was done in 1½ ton open-top bins, punched down twice daily and lightly pressed off after about 16 days. Press fractions were kept separate and the wine was moved immediately to older French oak barrels where it was aged for 17 months. The wines finished malolactic fermentation in late spring, were racked off and bottled in April 2005. The wine was neither filtered nor fined. This wine is our third vintage of this noble variety, resulting in a rich and vibrant wine that is a uniquely Northwest style Nebbiolo.

Tasting notes

Delicately perfumed aromas of violets and roses, are off-set with the distinctive notes of hot tar and spice. The flavor profile shows ample fruit, including ripe red plums, gooseberry, and cherry, with a touch of earthiness and black pepper. The entry is soft and sweet, giving way quenching acidity from the mid-palate to the finish, and supported by firm but silky tannins typical of the renowned Nebbiolo from Northern Italy. This balanced and richly textured wine will continue to improve over the next 3 to 5 years.



Northwest Red Wines of Distinction

Cana's Feast Winery • 750 West Lincoln Street • Carlton, OR 97111 • 503.852.0002 www.canasfeastwinery.com