

CANAS FEAST



2021

BRICCO

COLUMBIA VALLEY AVA

TECHNICAL NOTES

AVA: Columbia Valley

HARVEST: Sept. 2nd - Oct. 12th

COOPERAGE: 18 months in French oak
barriques and puncheons
pH: 3.61

ALCOHOL: 14.3%

BOTTLED: April 2023

AGING: Now through 2027

FOOD PAIRING SUGGESTIONS

Pair with Carnitas, Panzanella,
Wild Fennel Sausage and
Smoked Mozzarella Pizza,
Cannellini Beans with Stewed
Tomatoes and Burgers



COMPOSITION

Sangiovese (45%)

Primitivo (18%)

Barbera (13%)

Dolcetto (13%)

Nebbiolo (11%)

VINTAGE TRENDS

A warm and dry winter ushered in a cooler and drier than normal spring. The early spring cool spell was followed by rains at the beginning of June, which preceded a record multi-day heat wave at the end of the month. The remainder of the growing season trended warmer, breaking records once again. Harvest began early and with a vengeance, seeing us pick almost every day until the beginning of October, when cooler weather slowed physiological development. This abatement in heat allowed for more gradual sugar accumulation and flavor development, awarding an opportunity for the phenolic compounds to show more complexity in the later-ripening varieties -- this created very balanced acid-to-sugar ratios. Overall, yields were dramatically below the 30-year mean, and berries were strikingly smaller than the norm. The upside to diminished berry size was that the quality, color, and flavors of the fruit (across the board) were quite exceptional.

WINEMAKER NOTES

Following the loosely structured (if not informal) IGT model of Toscana, this wine is made by blending Sangiovese with other varietals to make a vibrant, fruit-forward, full-bodied, dry red. Wines of this style were traditionally paired with the cucina povera ("cooking of the poor") that defines Tuscan cuisine - heartier foods made from simple, yet high quality/fresh ingredients that express natural flavors. By blending zesty Sangiovese with aromatically forward Nebbiolo, hearty Primitivo, supple Dolcetto, and brambly Barbera, we made a wine that can span the range of foods you're making most weekdays, but can still be served with your more celebratory weekend meals.

TASTING NOTES

Ripe aromas of black cherry are supported by bright notes of sweet raspberry and iron minerality. Juicy red fruit flavors on the entrance lead to more complex elements of orange peel and cocoa. Well-integrated tannins carry the nuanced mid-palate character into flavors of rich blackberry, finishing long and juicy.



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