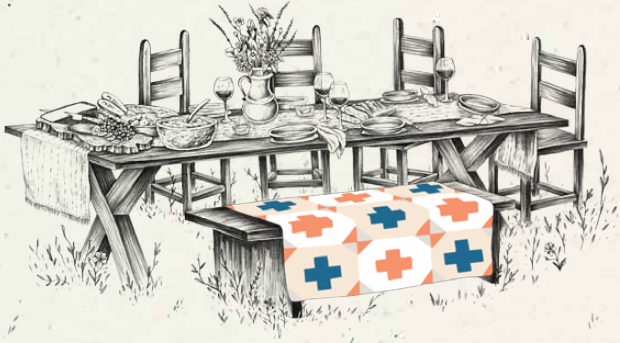


# CANAS FEAST



2022

**PINOT GRIGIO**

COLUMBIA VALLEY AVA

## **TECHNICAL NOTES**

**AVA:** Columbia Valley

**HARVEST:** Sept. 28<sup>th</sup> - Oct. 5<sup>th</sup>

**COOPERAGE:** 100% Stainless Steel

**pH:** 3.11

**ALCOHOL:** 12.1%

**BOTTLED:** April 2023

**AGING:** Drink now

## **FOOD PAIRING SUGGESTIONS**

Roast Pork Loin,  
Salt Cod Fritters,  
Chicken Tandoori, Sushi,  
Caprese Salad



## **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**

Strolling about the knotted streets of Venezia, it's not hard to get lost among the seemingly endless micro-islands separated by the bustling highway system of ancient canals. It's also not hard to find a spot for an impromptu aperitivo at any one of the numerous Bacari (Venetian wine bars) offering small plates (cicchetti or cichéti in Venezia) and crisp, regionally grown, white wines. Brightly aromatic, full-fruited and bursting with zesty fresh intensity, these wines are the perfect complement to such delicious distractions. Pinot Grigio from northeastern Italy, ripened by the cooler nighttime temperatures typical in northerly climates and higher elevation regions, are a beautiful example.

Planted in the shadow of the eastern foothills of the PNW's Cascade Mountain range, our Pinot Grigio patiently ripens, embraced by the gentle breezes flowing along the Columbia and Yakima Rivers, and tempered by the cool, desert night air. Such conditions are favorable to longer hangtime for perfect ripeness and flavor development without sacrificing acidity, producing full-flavored white wines balanced with fresh citrusy crisp characters.

## **TASTING NOTES**

Full aromas of ripe pear, lychee and orange blossom suggest a wine with ripeness leaning toward voluptuous. That is until the profusion of fresh citrus parades across your palate. Lovely flavors of mandarin lime, grapefruit and gooseberry are ballasted by notes of shortbread and lemon curd, evoking memories of lemon meringue pie. Delicate, crisp and fresh, this wine will make a nice addition to your dinner plans or simply keep you company on a warm summer afternoon.



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

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