

CANAS FEAST



2021.

PINOT NOIR
WILLAMETTE VALLEY

LIBRA VINEYARD

TECHNICAL NOTES

AVA: Yamhill-Carlton

HARVEST: September 13th and 16th

COOPERAGE: 10 months in
20% new French oak barrique

pH: 3.98

ALCOHOL: 14.1%

BOTTLED: August 2022

AGING: Now through 2028

FOOD PAIRING SUGGESTIONS

Pair with Pork Tenderloin,
Grilled Lamb Chops, Pasta
with Wild Mushrooms,
Époisses and Other Ripe,
Creamy Cheeses.



VINEYARD NOTES

AVA: Yamhill-Carlton

PLANTED: 2007

ACREAGE: 5 acres

ELEVATION: 420 ft.

SOIL SERIES: Jory (Pommard)

Willakenzie (Pommard, 777, 115)

COMPOSITION

Pommard (50%)

Dijon 777 (25%)

Dijon 115 (25%)

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

When making wine from a grape variety that expresses so much of the place where it's grown, and having the opportunity to source that fruit from a rare and truly dynamic site such as Libra Vineyard, it truly can't be over-stated to opine that the best approach is one of minimalism. We use a combination of native and selected commercial strains of yeast, so these ferments tend to run long and cool, allowing temperature to prescribe the cap management regimen. The small percentage of new wood in the cooperage bill is selected for its very tight grain, effectively aiding the maturation process while only minimally impacting the varietal flavors and aromas.

TASTING NOTES

Aromas of sweet cherry and red raspberry frame lovely notes of nutmeg and rose petal. Vibrant red fruit flavors evoke summer-ripe cherries and juicy sweet raspberries with a nuance of black tea and slate. A silky plush entrance delicately segues to a juicy mid-palate and lingering finish. Our 2021 Libra Vineyard Pinot Noir expresses the uniqueness of this hidden gem of Oregon Pinot Noir vineyards here in the Yamhill-Carlton AVA.



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

750 WEST LINCOLN STREET, CARLTON, OR 97111

503.852.0002

| INFO@CANASFEAST.COM

CANASFEAST.COM