

# 2017 CARIGNANE

MENDOCINO COUNTY

# Background

Carignane is an old-world variety originally from Spain that worked its way into southern France, where it has become one of the most important varietals grown in the Languedoc-Roussillon region, alongside Syrah, Grenache and Mourvedre. Mendocino County is the largest producer of Carignane in the premium wine growing regions of California, with the majority of the vineyards being old-vine.

# Vineyards

This old vine Carignane comes primarily from our 70 year-old Vincenzo Vineyard which is located in the white clay-loam benchland soils near the Calpella Township in Mendocino County. This unique soil and the excellent exposure of this vineyard have combined to produce grapes that are intensely ripe and flavorful.

## Winemaking

The grapes were hand harvested from September  $15^{\text{th}}$  – October 19<sup>th</sup> and crushed into an open top fermenter and allowed to cold soak for 3 days before the start of fermentation. Aged for 24 months in French and American oak barrels, with 15% new French Burgundy, has softened the wine and added complexity to the intense aromas and full flavors of ripe plum, dark fruits and earth.

### Winemaker Comments

24 months of ageing in French and American oak barrels have soften the wine and added complexity to the intense aromas and full flavors of ripe plum, dark fruits and earth.

### Winemaking Data

**Harvest** Date: September 15<sup>th</sup> - October 19<sup>th</sup>

Fermentation & Aging

Fermentation: 4 days of cold soak, pumped over and punched down twice a day for 10-17 days in stainless open top fermentors Aging: 24 months in French and American Burgundy barrels (15% new French) Wine Blend: 93% Carignane, 7% Zinfandel Alcohol: 14.9% Total Acidity: 6.9 g/L pH: 3.38 Residual Sugar: 0.6 g/L



Food Pairing: Serve it with venison stew, lamb shanks or with sharp, well-aged cheeses.