

2022 CARIGNANE ROSÉ

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 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 at an average of 20 Brix on October 29th, 2022. After crushing and pressing the juice it was cold settled then racked into French Burgundy oak barrels for fermentation and sir-lie ageing for 6 months.

Winemaker Comments

This refreshing wine has lovely aromas and flavors of cranberry, strawberry and grapefruit. The sweet fruit flavors are nicely balanced by mouth-watering acidity.

Winemaking Data

Harvest

Date: October 29th, 2022

Fermentation & Aging

Fermentation: 12 days in barrels Aging: 6 months in French Burgundy barrels ML: 0%

Wine

Blend: 100% Carignane Alcohol: 11% Total Acidity: 8.9 g/L pH: 2.75 Residual Sugar: 0.2 g/L (dry)



Food Pairing:

Wonderful as a stand-alone aperitif or pair it with seafood, pasta salad with smoked chicken and raspberries or most Pacific Rim cuisine