

AROMA

black raspberry, lilac, crushed granite

FLAVOR

fresh boisenberry, blood orange, talc

FOOD PAIRINGS

seared pork cheeks with scallions, stuffed cabbage, clams casino

VINIFICATION

This 100% old-vine Carignan was hand harvested, intensely sorted and then fermented in open top stainless steel tanks (35% whole-cluster). Malolactic fermentation occurred naturally and finished completely. The wine remained in neutral oak on fine-tees for 11-months.

SITE

A selection of bench land vineyards in Mendocino compose this wine. These cool, upland valleys support gradual (and often late) ripening. The fruit comes from predominately old-vines which are dry-farmed and head-pruned. The soil is red clay strewn with fist sized rocks. This "heritage wine" featuring a rapidly vanishing California grape variety harkens back to the golden state's earliest winemaking efforts.

NOTES

Our earliest efforts with Carignan led us to believe that this thin-skinned variety needed both the tannic and pigment supports of other blending grapes. From 2006 through 2009 "Indica" had liberal amounts of Grenache, Mourvedre, and/or Petite Sirah present in the wine. Beginning in 2010 however, we began to gradually reduce the amount non-Carignan varieties harvested from these slope-side vineyards. We played around with whole cluster fermentations. And we liked the results. The 2012 "Indica" is the first ever 100% Carignan wine. We could not have asked for a better vintage to showcase this varietal wine—as a long, warmish growing season (devoid of the drama found in the previous three) produced a rather dark, brilliantly-fruited "Indica" with just the right amount of tannic structure courtesy of those stems. These plantings of Carignan are perhaps most characterized by their northern latitude (the most northern in California) and their high elevation (2400-2600 feet). These factors mandate a longer growing season and give the wine the acid lift we desire.

DETAILS

Vineyard: McCutchen, Rebotarro
Appellation: N/A
County: Mendocino
Winemaker: John Raytek
Production: 1701 cases
Anticipated maturity: 2015-2018
pH: 3.51
Brix: 22°

Total acidity: 6.7 g/l
Residual sugar: 0.03 g/l
Alcohol: 13.3
Yield: 2t/acre
Clones: mother clone
Harvest date: 10/4, 10/12
Bottling date: 7/11/13

