

AROMA

dried wild herbs, Moroccan spice, hoison sauce

FLAVOR

Marionberry, black chai tea, iron

FOOD PAIRINGS

Merguez sausages, skirt steak tacos, Portuguese kale soup

VINIFICATION

This old-vine Carignan was hand harvested, intensely sorted, and ‘submerged cap’ fermented (100% whole-cluster) in a t-bin, malolactic fermentation occurred naturally and finished completely. The wine remained in neutral oak on fine-lees for 11-months. Bottled unfinned and unfiltered.

SITE

This rapidly vanishing California grape variety harkens back to the golden state’s earliest winemaking efforts. We source from a historic benchland vineyard in Mendocino’s redwood valley—a cool, upland trough that supports gradual (and often late) ripening. The fruit comes from 70-year old vines that are head-pruned and dry-farmed in soil of red clay strewn with fist sized rocks.

NOTES

It is our effort to put into bottle the highest possible expression of California Carignan. The 2011 “Sativa” was admittedly “a three barrel experiment”. An experiment that attempted to answer the question: what is possible with the humble Carignan grape? What if we treated it like our vineyard designate Pinot Noirs? We made selections in both vineyards for the very oldest vines. We sorted the fruit mercilessly so only the healthiest clusters were used. We then employed a submerged cap fermentation—a technique inspired by our friend Roberto Conterno (of G. Conterno) which is how he ferments his delicious Dolcetto d’Alba.

The results in our cellar were compelling enough to make the wine again in 2012. This vintage is the result of seven years of trial and error with this under-rated grape varietal.

DETAILS

Vineyard: McCutchen, Rebotarro	Total acidity: 6.7 g/l
Appellation: N/A	Residual sugar: 0.04 g/l
County: Mendocino	Alcohol: 13.8
Winemaker: John Raytek	Yield: 2t/acre
Production: 242 cases	Clones: mother clone
Anticipated maturity: 2015-2020+	Harvest date: 10/4, 10/12
pH: 3.54	Bottling date: 7/11/13
Brix: 22.5°	

