

AROMA

guava, fresh basil, watermelon rind

FLAVOR

pomelo, limestone, strawberry parfait

FOOD PAIRINGS

speck, chicken taquitos, salmon burger

VINIFICATION

The fruit was hand-harvested on Sept. 14, and whole-cluster pressed to a stainless steel tank. The wine was fermented cool and finished dry. It underwent a long, slow malolactic fermentation which balanced the naturally high acidity. A gentle filtration was done prior to bottling.

SITE

From a mid-century planting of dry-farmed, head-trained Carignan in the township of Talmage. A severe diurnal shift supports gradual and often late ripening. The soil is red clay strewn with fist sized rocks. The combination of vine age, extended growing season, and tougher soil conspire to produce a rosé with great freshness and complexity.

NOTES

Vintage 2020 is one we will not soon forget. Just as our team was learning to live with the pandemic, a freak August lightning storm kicked off wildfires from San Diego to the Oregon border (and beyond). More fires would follow in September driven by record heat and wind. It felt at times, apocalyptic. But all was far from lost. In fact, a small, high quality crop was hanging out there. The key was triage. Some of the most exposed vineyards were left on the vine. Others were tested, confirmed, and cautiously harvested. To be extra safe we employed some winemaking protocols not used since 2008, the last time we had severe harvest fires. We picked early, pressed very lightly, and immediately separated the juice from the solids. It now appears that much of concern about smoke taint may thankfully not manifest, as the 2020 wines approach dryness and show no sign of it. In fact, they are showing great potential—especially the Whites and Rosé wines which are high in acid, low pH, and flavor dense. This 2020 Rosé of Carignan has us wishing we had harvested more fruit and put more of it to bottle!!

DETAILS

Vineyard: Bartolomei	pH: 3.14
Appellation: Mendocino County	Brix 21.7°
County: Mendocino	Total acidity: 7.4 g/l
Winemaker: Drew Huffine	Residual sugar: 0.3 g/l
Production: 700 cases	Alcohol: 13.0%
Anticipated maturity: 2021-2023	Yield: 4 T/acre
	Clones: Heritage Selection
	Harvest dates: 9/15/2020
	Bottling dates: 2/26/2021

