



DE LOACH
VINEYARDS

Carignane

AMPHORA AGED

VINTAGE 2020



This 2020 Carignane wine was whole-cluster fermented in a concrete egg before aging in amphora for five months. Made from naturally occurring minerals of water, earth, air and fire, amphorae have been used as a vessel for aging wine for more than 6,000 years. Carignane, a storied variety with roots dating back to the 9th century BC, is a limited-edition wine made with 100% organic grapes. The ancient practice of crafting wine in amphorae increases the development of aromas such as nuts, baked fruit and lends a slight tea characteristic with subdued acidity and rich mineral flavors.

2020 VINTAGE

The 2020 growing season was mild to moderate overall, with bud break and flowering occurring a week earlier than in 2019, and more spring frost events than typical.

WINEMAKER'S NOTES

A brilliant light ruby in color, this Carignane expresses notes of ripe plum, fresh raspberry, and fig. Blueberry and red cherry flavors with layers of lavender and hints of lemon cover the palate. The wine is luscious, long and memorable on the finish.

TECHNICAL NOTES

APPELLATION: Mendocino
County

ALCOHOL: 13.5%

PH: 3.55

TA: 6.6 g/L