



#### TECHNICAL NOTES

APPELLATION: Mendocino County

ALCOHOL: 13.5%

PH: 3.61

TA: 4.1 g/L

## *Carignane*

### AMPHORA AGED

VINTAGE 2021

This 2021 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.

#### 2021 VINTAGE

2021 was a smooth and uneventful harvest season. June started out warm, followed by a cool and foggy July and August that slowed ripening and caused nice retention of acidity. Even ripening, with no extreme heat events, made for ideal growing conditions. Sparse winter rains resulted in an early budbreak, evenly developed clusters, and smaller berries packed full of flavor. Overall, the fruit was exceptional, making it another amazing year for quality.

#### WINEMAKER'S NOTES

Exuding a brilliant and radiant light ruby hue, this Carignane dazzles with the enticing aromas of ripe plum, juicy fresh raspberry, and delectable fig. Experience an exquisite symphony of flavors as blueberry and red cherry dance gracefully on the palate, accompanied by alluring layers of aromatic lavender and delicate hints of zesty lemon. The wine's texture is nothing short of luscious, and the finish is gloriously long, leaving an indelible and unforgettable memory on the palate.