

2016 Carignane, Evangelho Vineyard Old Vines

History

We absolutely love these old, gnarled vines planted on their own roots, in an unlikely spot in Antioch, California. Planted in 1890 and growing in deep sandy soil—essentially a vineyard on sand dunes—in the Sacramento River Delta, these are some of the most beautiful, old Carignane vines we've ever seen.

Since the vineyard is dry-farmed and the soil is essentially pure sand, the roots extend down more than 40 feet to the water table below in some areas. The grapes produce a dark, vibrant wine that shows off how complex a wine the varietal can be.

Production

This is always the earliest vineyard we harvest each year, and 2016 year was no exception: we harvested on August 18th.

We hand-sorted the grapes on a conveyor belt on the way to the destemmer to eliminate any imperfect fruit. The crushed grapes were then fermented using only the natural yeast population on the surface of the grapes (rather than commercial dried yeasts) to conduct the fermentation.

At dryness, the wine was gently pressed in a membrane press and pumped into traditional 60-gallon oak barrels. The wine was aged for 8 months in one-year or older French oak barrels to maintain the vibrancy of the fruit.

Production Notes :

Varietals

100% Carignane

Appellation

Contra Costa County

Alcohol

13.2 % by vol.

Time in oak

8 months

Oak

20% 1-year old French;
80% neutral French oak barrels

Production

509 cases produced

Release date

May 1st, 2017

Optimum time for consumption

2017-2027



Tasting Notes :

Color : Purple-reddish

Aroma : Pomegranate, black cherry, cranberry, and black pepper.

Taste : Vibrant red fruit including pomegranate, black cherry, and wild strawberry. as well as floral notes of rose and violets. A substantial wine with round tannins and a velvety mouthfeel, balanced by vibrant crisp acidity. Long, sweet finish of red fruits and black pepper spice.