

2018 "Les Enfants Terribles" Old Vine Carignane, Evangelho Vineyard

History

A renowned vineyard in the Contra Costa winecountry, the Evangelho Vineyard's old, gnarled vines are 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 in the world.

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 consistently produce a jet-black/purple wine that shows off how complex a wine this varietal can be.

Production

This is always the earliest vineyard we harvest each year, and 2018 year was no exception: we harvested in early August.

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 25% pumped into large format French oak puncheons. The remainder was pumped into neutral French oak barrels, which allows the vibrancy of the fruit to show.

Production Notes:

Varietals 100% Old Vine Carignane

AppellationContra Costa County

Alcohol 12.8 % by vol.

Time in oak 14 months

Oak

25% 1-year old French 500 liter puncheons; 75% neutral French oak barrels

Production 76 cases produced

Optimum time for consumption 2021-2033



Tasting Notes:

Color: Dark Purple

Aroma: Back current, blackberry, hints of pomegranate, minerals, earth, black pepper.

Taste: Vibrant complex mix of black current, black cherry, hints of pomegranate and cranberry, 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 black current and black cherry fruit and spice.