DASHE
CELLARS

2014 Carignane Evangelho Vineyard Old Vines

History

Planted in 1890 and growing in deep sandy soil--essentially a vineyard on sand dunes--on the Sacramento River Delta, these are some of the most beautiful, old, gnarled Carignane vines we've ever seen.

The vines are planted on their own roots and since the vineyard is dry-farmed, the roots can extend down more than 40 feet to the water table below. The grapes produce a dark, vibrant wine that shows off how complex a wine the varietal can make.

Production

This is always the earliest vineyard we harvest each year, and this year was no exception: we harvested on August 13th.

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 to traditional 60-gallon oak barrels. The wine was aged for 8 months in one-year or older French oak barrels, to keep the vibrancy of the fruit.

Production Notes :

Varietals
100% Carignane

Appellation
Contra Costa County

Alcohol
12.9 % by vol.

Time in oak
8 months

Oak
20% 1-year old french
80% neutral french oak barrels

Production
159 cases produced

Release date
September 21, 2015

Optimum time for consumption
2015---2025

Tasting Notes :

Color : Bright purple

Aroma : Pomegranate, cherry, plum, black pepper

Taste : Vibrant red fruit including pomegranate, black cherry, wild strawberry. as well as floral notes of rose and violets. Lush, velvety mouthfeel balanced by vibrant crisp acidity. Long, sweet finish of red fruits and spice.