

CLINE

Fred Cline learned a love for farming from his grandfather Valeriano Jacuzzi at their ranch in Oakley. This area in Contra Costa County was a center for immigrants who planted some of the original grapevines. Fred set about restoring dry-farmed, head-pruned vines with roots that run deep in sandy soils. These rare vines, some well over a 100 years old, form the backbone for our Ancient Vines collection.

VINEYARDS

Our Ancient Vines Carignane draws from four separate vineyards located in northwest Oakley near the San Joaquin River. These vines all share sandy soil and a cooling effect from the proximity to the river. The newest vineyard dates back to 1940, while the oldest vineyards date back to the early 1900s.

FERMENTATION AND AGING

Lots were harvested separately according to ripeness and balance of acidity. Grapes underwent total destemming and a very gentle crushing to ensure a large proportion of whole berries in the must, contributing to the explosive fruit character of the wine. Fermentation occurred in stainless steel tanks with naturally occurring yeasts. It was then maintained at the ideal temperature to aid in the extraction of flavor and color. The wine was pressed off the skins at dryness before being racked to medium toasted French Oak where it was gently aged for 15 months.

WINEMAKER'S COMMENTS

COLOR: Bright purple red

AROMAS: Blackberry, elderberry, vanilla, spice and plum

BODY: Medium to full

ACID: Soft, rounded yet balanced

TANNINS: Smooth, elegant and refined

FLAVORS: Bright berry jam and plum, slight cracked pepper, and vanilla

FINISH: Long

Carignane holds the distinction of being one of the most widely planted red grapes in France and was once the most planted varietal in the new world. It has traditionally been used as a blending grape because of its favorable yields, excellent acidity and big tannins. We are one of the few wineries to vinify this as a stand-alone varietal. Our 2018 Ancient Vines Carignane opens with aromas of berry, spice and plum. On the palate you are greeted by berry and spice flavors, with a hint of plum and a delightful pepper note. Well structured tannins and bright acidity lead to a notable finish

VINTAGE: 2019

APPELLATION:
Contra Costa County

VARIETAL COMPOSITION:
100% Carignane

HARVEST DATE:
September 11

BRIX AT HARVEST: 25°

OAK:
French, medium toast, 35% new

TA: .63g/100ml

pH: 3.60

RS: .40%

ALC.: 15% by vol.



CARIGNANE

2019 | CONTRA COSTA COUNTY

