



2012 CARIGNANE
BRADFORD MOUNTAIN ESTATE VINEYARD
DRY CREEK VALLEY

Jamie's (Peterson) Vintaged View

We've been bottling a fair amount of Carignane in the Zero Manipulation blend since the 2000 vintage, and brought the Forchini Vineyard Carignane into our lineup with the 2007. The addition of our Bradford Mountain Estate Vineyard Carignane brings a whole new twist to this intriguing varietal. The combination of the earthy, high tone variety planted in a mineral rich, complex, low pH mountain soil makes for a wine that we feel showcases a truly unique *terroir*. To bring just a little more muscle to the nervy frame without overwhelming the inherent character, we chose to blend a bit of Petite Sirah and Zinfandel from the rows directly above the Carignane vines.



Technical Data

Composition: 100% Bradford Mountain Estate Vineyard

<u>Varietal Breakdown</u>	<u>Harvest Dates</u>
80% Carignane	Oct. 27
12% Petite Sirah	Oct. 18
8% Zinfandel	Oct. 18

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	12.8%
pH:	3.35
TA:	0.68 g/100ml
Barrel Aging:	19 months
Cooperage:	100% 4-10 year-old neutral French oak barrels
Bottling Date:	May 29, 2014 (unfined and unfiltered)
Production:	200 cases - 750ml bottles
Release Date:	March 2015

Tasting Notes

Although this varietal is considered a simple blending wine by most, this intense and complex Carignane reflects the distinctive *terroir* of our Bradford Mountain Estate Vineyard and shows that where you plant a vine can profoundly influence the resulting flavors in the grapes.

Layered aromatics reveal spicy dried strawberry woven with traces of earth, tobacco and Herbes de Provence. The silken entry is rich with brambly blackberry and strawberry jam. A juicy bright red fruit core is wrapped in a dark-toned, yet graceful, structure with notes of mocha, vanilla and baking spices. The playful light and dark flavors linger on the palate.

Light yet dark and complex, this wine brings out the best in most menus. It will pair perfectly with a brick-oven all-meat or vegetarian pizza, or try it with pulled-pork sliders topped with sautéed onions drizzled with a balsamic reduction.