

PETERSON



2016 OLD VINE CARIGNANE Forchini Vineyard Dry Creek Valley, Sonoma County



Technical Data

Composition:	100% Old Vine Carignane
Vineyard:	Forchini Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 15, 2016
Alcohol:	14.9%
pH:	3.82
TA:	0.64g/100mL
Barrel Aging:	22 months
Cooperage:	2-year-old French oak barrels
Bottling Date:	July 25, 2018 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned and TCA free
Production:	276 Bottles 750ml
Release Date:	May 2023

Jamie Peterson's Vintaged View & Vineyard Notes

The Forchini's, our next-door neighbors on the eastern bench of the Dry Creek Valley, own a gem of a vineyard, with 100-year-old Zinfandel vines and 2 acres of 70+year-old Carignane vines as the crown jewels. When offered, we jumped at the chance to get some of the Carignane grapes and we haven't looked back (other than to extend the grape contract a few more years.). Planted on well-drained benchland soil, this vineyard is non-irrigated, sustainably farmed, and provides fantastic grapes.

We initially purchased the Carignane in 2007 for blending—to add spice, brightness and complexity to our Zinfandels and Petite Sirah. We liked the stand-alone wine so much, and luckily we had a small amount remaining after the blending was done. We bottled the remaining Carignane as a single varietal with a vineyard designate.

With such a small bottling and the limitations of label choices, we decided on a unique look and designed an old-fashioned stencil label. Each bottle is hand dipped in wax for an elegant seal and finish to give the package and old vine source the tradition and respect it deserves.

Tasting Notes

Inviting aromatics of a youthful wine fill the nose with a blend of cherry, plum and a touch of rhubarb sauce. Yet, this wine has six-plus years of barrel and bottle aging—a testament to how these 75-year-old vines bring out the best this varietal has to offer. The smooth entry reveals fresh, almost juicy flavors framed by traces of integrated vanillin oak that add texture and depth. The wine's core presents a luscious fusion of dried strawberry, vine-ripened blackberry and cranberry sauce with hints of coffee, tobacco and cedar appearing near the finish. With only 276 bottles produced (that's only 23 cases!), this delicious Carignane won't be around long.

The ideal wine to serve with pork tenderloin in a dried cherry and fresh thyme sauce, or for something different, try it with Peruvian steak and potato stir fry.