

PETERSON



2017 OLD VINE CARIGNANE Forchini Vineyard Dry Creek Valley, Sonoma County



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.

Technical Data

Composition:	100% Old Vine Carignane
Vineyard:	Forchini Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 6, 2017
Alcohol:	14%
pH:	3.50
TA:	0.67g/100mL
Barrel Aging:	22 months
Cooperage:	50% new French oak barrels; 50% 4-year-old neutral oak barrels
Bottling Date:	August 1, 2019 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned and TCA free
Production:	552 Bottles 750ml
Release Date:	March 2024

Tasting Notes

Tempting aromatics of fresh-baked cherry pie and black raspberry mingle with brown baking spices that weave through the nose. The youthful entry belies the age of the 76-year-old vines that gift the grapes that produce this delicious wine. The brown spices found on the nose reappear, enveloping the palate and caressing the dark ripe cherry essence that goes on and on. As the wine opens, a mix of brambly berries joins layers of the rich spice-laced cherry that linger in the long finish. The beautifully balanced structure stays one step back, allowing the elegant, luscious flavors to retain center stage.

Fun to just sip on its own, this wine provides an excellent match with cherry balsamic glazed salmon, chicken shawarma or stuffed eggplant.