

PETERSON



2018 OLD VINE CARIGNANE Forchini Vineyard Dry Creek Valley, Sonoma County

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2018
Carignane
Forchini Vineyard
77-Year-Old-Vines
Dry Creek Valley
Sonoma County

564 bottles produced
(2 barrels)

Technical Data

Composition:	100% Old Vine Carignane
Vineyard:	Forchini Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 18, 2018
Alcohol:	14.8%
pH:	3.67
TA:	0.65g/100mL
Barrel Aging:	25 months
Cooperage:	Two-year-old French oak barrels
Bottling Date:	Nov. 13, 2020 (unfined & unfiltered)
Closure Type:	Natural cork - Amorim NDTech - individually scanned and TCA free
Production:	564 bottles 750ml
Release Date:	May 2025

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

Intriguing aromas of spiced cherry, blackberry and dark plum fill the nose, encouraging the first sip. The palate doesn't disappoint as the flavors mirror the nose and more. Flavors of Queen Anne and Chelan cherry, Greengage and Blood plum, dark berry and just a hint of cranberry mingle with traces of cinnamon and allspice that gain depth as they linger. The spicy texture and medium body give the wine an approachability, making it an easy-to-sip and easy-to-pair wine. This wine opens up when it breathes at least 30 minutes or more before serving.

Enjoy the marriage of flavors with five-spice pork with baby bok choy and green onions served over brown rice, or chicken tikka marsala with rice noodles. If you prefer a more traditional pairing, try grilled pork tenderloin brushed with blueberry balsamic and served with roasted fingerling potatoes.