



# CINNABAR

WINERY

Carignan **20**

Contra Costa County **16**

## The Taste

Boysenberry, Pomegranate, Anise

## The Science



### Alcohol

13.9%

### pH

3.44

### Acidity

0.59g/100ml

### Varietal Content

95% Carignan

5% Alicante Bouchet

### Vineyards

Sandy Lane Vineyard

### Stats

134 cases produced

Harvested Sept. 5, 2016

Released Nov. 1, 2018

Age 5–7 years

## The Magic



- 2–3 days cold soak
- Fermented 10–12 days in plastic open-top bins (30% whole cluster)
- Punched down 2–3 times per day to ensure complete fermentation; fermented warm to 85°
- Aged 11 months in French oak (30% new)

## The Alchemists

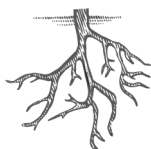
George Troquato, *Winemaker* & Alejandro Aldama, *Cellar Master*

## The Grape



Widely planted in Southern France, Carignan is also known as Carignano in Italy and Cariñena in Spain. The vines produce wines with bright acid, dark color, and rough tannins. Often used in a blend, Carignan makes for both a great standalone and food wine—especially wines produced from old vines, like our Carignan.

## The Land



Sandy Lane Vineyard overlooks the Sacramento Delta near the town of Oakley. Gnarly head-trained vines were planted in the early part of the 19th century and are dry farmed on soils as sandy as any beach, which keeps the canopy and the crop load in balance.

## The Season

2016 saw more rainfall than in the previous five years, bringing some relief to an ongoing drought. Temperatures on average were warm, producing grapes that were fully ripe with above-average crop size.

