



2018 Venturi Vineyard Carignan

100% Carignan

Mendocino County, CA · 400 cases

Vineyard notes

Venturi Vineyard is in Mendocino County; planted in 1948; dry farmed; organic.

Tasting notes

Aromas of dried herbs, rose petals and cherry fruit leather happily greet you on the nose. Bright cherry notes on the palate with a lovely light body and dusty tannins.

Martha's notes

Venturi Vineyard is located just north of Ukiah, in the Calpella Valley, on predominantly Pinole gravelly loam soils. Containing a mixture of sandstone, shale and quartz, these deep, well-drained soils were formed from alluvial flows, depositing fist-sized stones along the way. The 70 year-old Carignan block we work with is on a particularly stoney parcel as it lies on former Russian Riverbed. These parcel characteristics, along with a long, cool fermentation result in a Carignan much lighter bodied than most.

We ferment this Carignan 100% whole cluster. A small portion of whole clusters are foot tread and placed in the bottom of the tank, then un-tread clusters are put on top. We foot-tread or perform body punchdowns for about a week until things are soft enough to gently pumpover. Because grapes are broken up slowly over time, sugars are also released slowly rather than all at once, resulting in a slower fermentation. We do one delestage ~ $\frac{2}{3}$ through fermentation, and allow for a 28-day maceration before pressing. The wine ages in neutral barrels for 12 months on lees, is racked, and bottled. The minimal SO₂ found in this wine is due to spot sulfuring specific barrels in the lot during the year of aging.

11.4% alcohol. At bottling (July 2019): free SO₂ 7 mg/L, total SO₂ 13 mg/L. Vegan.

TALKING POINTS:

1. One of our classics that we have been making since the very beginning.
2. From 70 year, organic, and dry farmed vineyards in Mendocino County.
3. Aromas of dried herbs, dried rose petals and cherry fruit leather. Light body with dust tannins. A great wine for fall fare.

