

Minus Tide

2017 Carignan Feliz Creek Vineyard, Mendocino



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*2017
Carignan*

*Feliz Creek Vineyard
Mendocino*

ALC. 13.0% BY VOL.

PRODUCED AND BOTTLED BY MINUS TIDE WINES
PHILO, CALIFORNIA

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

750ML CONTAINS SULFITES

Minus Tide: Cool-climate wines that showcase the distinct, coastal, and rustic winegrowing region of Mendocino, California.

Tasting Notes: Mouthwatering, bright, and savory, this wine has both a light prettiness and intensity of flavor, with expansive texture. Its freshness is reminiscent of a dewy morning. Harmonious and juicy, this versatile wine pairs well with a wide range of foods, and is a great alternative for people who enjoy Pinot Noir.

The Vineyard: Feliz Creek Vineyard - Hopland, Mendocino County AVA

In a protected, tucked-away pocket of Hopland sits Feliz Creek Vineyard, which is owned by Wendy Fetzer. Comprised of head-trained Carignan vines originally planted in 1908, this is a cooler site in a warm area. Because the vineyard is dry farmed, the vines have developed deep root systems, which result in low yields and allow the fruit to achieve intense, concentrated flavor at low Brix. More reminiscent of trees than vines, Feliz Creek Vineyard produces a delicious, rustic, and restrained expression of Carignan.

Winemaking: 100% carbonic. Native yeast. Fermented in a closed-top egg-shaped fermenter. Aged sur lie for 10 months in neutral French oak barrels. Unfined and unfiltered.

Vintage: The warm growing season of 2017 led to early ripening and a condensed, early harvest. Moderate yields combined with warm weather led to wines with great intensity.

Technical Details:

Composition: 100% Carignan

pH: 3.41

TA: 5.8 g/L

Brix at harvest: 21.8

Alcohol: 13%

50 cases produced