

# RICETTI CARIGNAN 2021

100% Carignan · Redwood Valley · 534 Cases



## MARTHA'S NOTE

The Ricetti family planted this plot in the 1940s and through the ups and downs over many decades (and especially over the last few years), the fact that these 75-year-old head-trained Carignan vines continue to persevere—and shine!—is remarkable and again highlights just how hard farming is. A late frost in 2020 severely limited the 2021 yield from this vineyard and made harvesting feel more like a multiple-day scavenger hunt (some vines produced ample fruit, some not at all), but you wouldn't guess that from how balanced this wine is today. Carignan holds a special place in our portfolio as one of California's shining underdog varieties. Each time we sit down to drink this wine as a team we're steeped in gratitude for our home.

## AT BOTTLING

(February 2022): 12.5% alc/vol · Free SO<sub>2</sub> 8 mg/L,  
Total SO<sub>2</sub> 41 mg/L.

## TASTING NOTE

Soft tannin and stimulating acidity rise to meet this deeply fruited, social wine. Carignan from this beloved site carries the energy of a moonlit blackberry harvest and a cup of cinnamon tea. California's answer to Cru Beaujolais.

## VINEYARD

Carignan from Ricetti Vineyard, Redwood Valley, Mendocino County; planted in 1948; head trained, dry farmed (non-irrigated), practicing organic vineyard; gravelly loam soils.

## VINIFICATION

Whole clusters (stems intact) of Carignan fermented in stainless steel. A mixture of punchdowns and pumpovers were used to gently extract tannin. Pressed prior to dryness and aged in neutral oak barrique for 9 months. Unfined. Unfiltered. Sediment expected.

*Martha Stoumen*



All of our wines are fermented with native yeast and bacteria, are vegan, and have no additions beyond minimal effective sulfites for some wines, as listed.