



### History

Our *One Barrel* program invites our winemaking team to choose a favorite barrel from the cellar each year. While they complain that it is like choosing a favorite child, the program is a fun exploration of what a single barrel of our wine can offer. A single barrel of Carignane was the “chosen one” of the vintage, earning this humble varietal from our Garzini Ranch top billing for 2020.

### Winemaking

The old vines in the Carignane block at our Garzini Ranch have seen it all in their 70+ years of existence. So the extra heat of the 2020 growing season was probably not even notable to these noble sentinels. At harvest the yield was tiny – as is often the case for this block – but the concentrated flavors were the envy of the vineyard and the fruit quickly caught winemaker Brad’s eye. A neutral barrel ensured that oak flavors would not taint this wine and a “no racking” directive means that the wine was not manipulated from the day it was pressed at harvest to the day it was bottled 10 months later.

### Tasting Notes

Our 2020 *One Barrel* Carignane is all about purity of fruit. These old vines consistently bring a bright raspberry edge to the tasting table, as this wine clearly shows. Fresh raspberry puree, pomegranate and spice combined with succulent bright acidity make this single barrel of Carignane stand out and get noticed. With only 22 cases produced, this wine is a rare treasure.

**Appellation:** Mendocino

**Fermentation:**  $\frac{3}{4}$  ton open top fermenters

**Maturation:** 9 months in fourth-fill French oak

**Alcohol:** 13.6%

**Cases produced:** 22

**Sugar at harvest:** 21.5° Brix

**Harvest date:** October 2

**Titrateable acid:** 6.2 g/L

**pH:** 3.37

**Cellaring:** 3 - 7 years with careful aging