

INNATE WINES

2018 CARIGNAN CALAVERAS COUNTY

SOURCE

This comes from a family-owned vineyard that has been growing grapes and making wine in the same area since the mid-1850s. The property features rows of dynamically trellised vines with an expertly managed canopy. The vineyard drops large amounts of fruit, keep yields low, has skilled vineyard workers and pickers, and its clusters come out absolutely perfect.

After the first year, winemaker Nathan DeCamps had the opportunity to select the specific vines he desired. The vineyard sits around 2,010 feet in the foothills of the Sierra Nevada Mountains and receives a cool delta breeze, emphasized by the east-west oriented rows for maximum air flow, allowing for longer hang time and therefore flavor development. What first drew him to the vineyard, and is a major driving force in the wine's flavor profile, is the fundamentally important Volcanic Soil with substantial rock upturned. The well-drained soil from this vineyard has given both complex and high minerality, acid, perfume, and savory flavors. The tannins are dusty.

VINIFICATION

100% whole clusters were hand-sorted and placed into open top neutral French oak puncheons during the winemaking process. The whole clusters with attached whole berries remained intact with no foot treading. The wine was then pressed on the second day of native ferment (6th day total) to neutral french oak puncheons where fermentation completed. No additions/subtractions were made except a minimal amount of sulfur around three months prior to bottling. The wine was never racked, filtered, or fined. It aged 6.5 months in neutral French oak puncheon.



NOTES

This whole cluster, whole berry Carignan is a murky, blurred, and cloudy pink color. Ripe strawberry, cinnamon, and loquat coexist with an underlining subtle carbonic nerve and bramble character that remain throughout. The palate is fresh with white and red strawberry, mango, and quince paste against bramble and light baking spice. The wine spent only two days of ferment in open top FO puncheon, which makes it light yet purposefully complex.

DETAILS

WINEMAKER: NATHAN DECAMPS

HARVEST DATE: OCTOBER 8, 2018

BOTTLING DATE: MAY 1, 2019

Alcohol | 14.1%

Residual Sugar | <0.1g/L

