



VARA

FELIZ CREEK CARIGNAN 2020

100% CARIGNAN

(FELIZ CREEK VINEYARD, MENDOCINO AVA, CA USA)

ABV 12.5%

TA 6.7 G/L

pH 3.42

RS .3%

WINEMAKER'S NOTES

The 2020 wine growing season in Mendocino, CA was glorious in part due to the dry spring. This dryness caused the vines to produce smaller berries creating a higher skin to juice ratio. Deep color and intense flavors are the result. Smoke taint from wildfires in other areas did not affect the vineyards there. The overall yields were lower so this will be a great vintage for collectors. The Feliz Creek vineyard was planted in 1906 and is famed for its complex flavors. We crafted this 100% vineyard designated wine with the respectful goal of allowing the purity of the grapes to shine in the finished wine. We maintained a cool fermentation of 55-65F to highlight the red fruit expression of the old Carignan vines. We chose neutral oak so the wine would be unadorned by the smokey flavors of younger barrels. After 15 months of maturity, we gently fined the wine with traditional egg whites in each barrel to soften the astringent tannins. Bottled in June of 2022 and allowed to cellar at our winery for 6 months prior to release.

TASTING NOTES

This translucent coral red Carignan is highlighted by crisp aromas of bright red berries. The tastes of cranberries and tart cherries interplay with fresh coffee and leather. The wine's structure of crisp acidity, fine-grained tannins and a pleasant medium weight shows wonderful elegance now and will continue to gain in complexity with further bottle age.

FOOD PAIRINGS

This wine is brimming with mouth-watering acidity so find rich foods that enjoy added zest. Pork tenderloin with rosemary cream, scalloped potatoes and holiday ham, sourdough toasts with herb-crusting cheese, or seared scallops atop rich risotto.