

2009 Calaveras County Carignane

(a “Twisted Freak” wine)

TASTING NOTES

This Carig-nnnn... Carignuh... nuh... oh **bloody hell!** Even if you can't pronounce it, bright aromas and flavors of **blueberries and provençal herbs** are certain to make your mouth happy. And you know what they say: A happy mouth is a.... ummm... **happy mouth!** (Or, as Twisted Few member Cat G. said, “You had me at blueberries!”)

PRODUCTION NOTES

The Carignane comes from the **Tanner vineyard** directly across highway 4 from the winery. This is the first year we have harvested any significant fruit from this block. At veraison, we thinned the fruit on this block down to approximately 3.5 tons/acre to concentrate the typical **bright fruit** characters of Carignane.

At the winery, we gently destemmed and crushed the fruit into open-top fermenters. They fermented quickly over a period of 10 days. The cap was **punched down** 3 times a day during the early part of fermentation, reducing to twice a day in later stages. Just before the completion of fermentation, the must was pressed and then racked into barrels for secondary fermentation. The wine was racked two more times and then bottled **unfined** and with one light filtration.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

88% Carignane from the Tanner Vineyard
12% Syrah from the Tanner Vineyard

Harvest Date:

September 24, 2009

Oak Program:

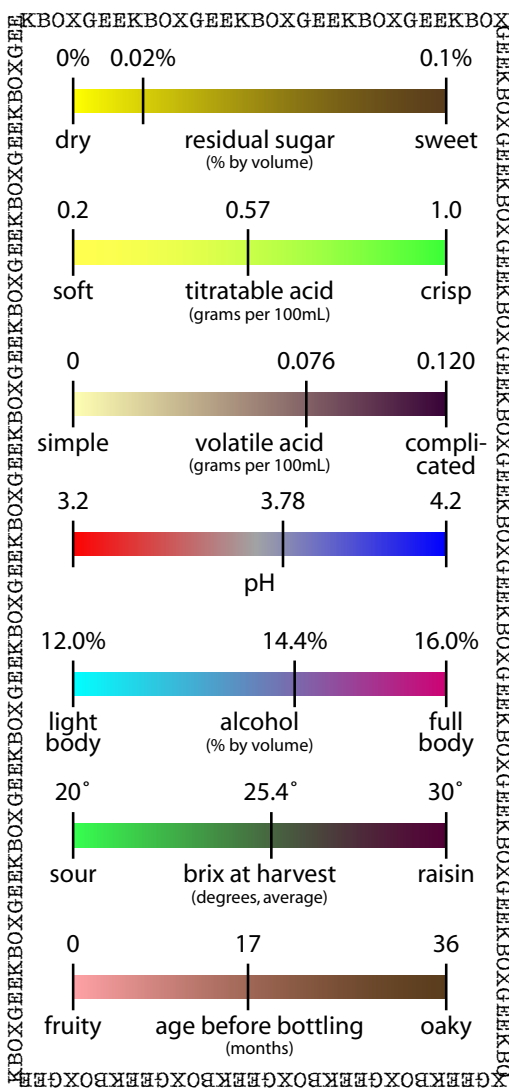
20% New French oak
20% New American oak
60% Neutral oak

Food Pairings: Bunnies and chicks!

Quail, game hens, or even good old chicken
rabbit - or really any grilled meats

Suggested Retail Price: \$32

140 cases produced.



Scan this handy “QR code”
to the left with your
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to access the product page!

twistedoak.com/carignane

Still Confused? Don't be! Just check out our “Geek Sheet Cheat Sheet”