

TOUCAN WINES

2010 Old Vine Carignane Evangelho Vineyard

Our 2010 was harvested from the low-yielding 120+ year old vines, grown in the Evangelho Vineyard located in Contra Costa County. This wine was slowly fermented after a short period of cold soaking, then pressed into new French, Hungarian and American oak barrels, and aged for 21 months. The resulting wine is a classic varietal bottling from this outstanding old vine vineyard and a great follow-up to our award-winning 2008 Carignane.

24 hours of Carignane. Two guys, one truck a trailer and several bins to be filled of old vine Carignane. We arrive in the Oakley are about 4:30 in the morning still too early to meet our grower so we grab breakfast. Picking starts on time this year, I join the grower in the field as we check sugar levels in the same area where we harvested our award-winning 2008 Carignane. The bins get unloaded and before I know it, the crew is picking beautiful Carignane fruit and loading my bins one by one.

Unlike 2008, our drive home was easy, we stopped to weigh the now loaded truck and trailer and grabbed a snack. Once home, we unloaded the bins and the work of crushing the 2010 Carignane began. With one volunteer and Terrie, we unloaded and sorted by hand seven bins of fruit, then we cleaned up the mess of leafs, fruit pieces, and bins – when finished for the night 24 hours had flown by.

The 2010 Old Vine Carignane is our third release from this vineyard and it is a beauty. Coming into the winery at about 28 Brix, we slowly cold soaked the fruit and fermented using a combination of special yeast. I placed the resulting wine in great new barrels and primary and secondary fermentation took about a year to complete.

Upon release this wine will be young, elegant and drinking well. I expect that with a little cellar time, the 2010 Carignane will become a favorite.

Harvest - September 11th
Bottled - July, 2012
Acid -.84
Alcohol - 16%
Release - 234 cases

"Toucan Symphony" by Laurel Sherrie

