

TOUCAN WINES

2013 Old Vine Carignane Dessert Wine ~ Evangelho Vineyard

Limited Production

The 2013 Carignane Dessert Wine is our second Port-styled dessert wine produced from this amazing old World varietal. And as with all of our previous releases of old-vine Carignane, this was grown in the beautiful Evangelho vineyard, originally planted in 1890. These 125+ year old and low yielding vines, in my opinion, produce the most complex and ripest old vine Carignane fruit in California.

My decision to make a final barrel of Carignane dessert wine was driven by the result of our first attempt in 2011. This fully ripened fruit with its huge plum and fig profile is extremely hard to resist when produced in this style. Enjoy this lovely wine with fig, pear, blue cheese, chocolate, or simply by itself.

To produce this special wine, I crushed and fermented the juice from the 2013 Carignane vintage, harvested on September 4th, and fortified the wine halfway through fermentation with artisan-produced grape brandy. This traditional method saves the remaining natural sugar and increases the alcohol with fine brandy spirits. I then placed the Port-styled wine in one new 60 gallon Virginian-American oak barrel where the wine aged gracefully for 26 months, and racked only twice before bottling.

We hand-bottled this wine into 750ml bottles, knowing full well that once you tried this wine, you wouldn't be satisfied with any bottle that held a smaller amount.

This dessert wine will age beautifully and develop in the bottle over many years. But know, this wine drinks perfectly today without the wait.

Harvest September 4, 2013
Bottled November 2015
Alcohol 18%
RS 13.6%
Release 24 cases of 750ml

"Toucan Symphony"
by Laurel Sherrie

