

FAMILY FARMED

ARTEZIN

SUSTAINABLY GROWN

C A R I G N A N

CONTRA COSTA COUNTY

EVANGELHO VINEYARD



2014 While best known for prowess with Zinfandel, Artezin also is a leader in helping to preserve and promote heirloom varieties such as Carignan, Mourvèdre, Charbono and Verdelho. Mazuelo is just such an ancient variety, from the Aragon region of northeast Spain. Named after the villages of Mazuelo and Cariñena, it became known as Carignan as it moved into France and along the warmer Mediterranean coastline. As a late ripening, mildew resistant grape it needs heat to fully mature. It is widely planted in California, but only a handful of growing regions offer the right combination of heat, soil and long growing season to produce exceptional wine.

WINEMAKER NOTES

“Carignan is one thing, but Carignan on old bush vines in a sandy vineyard that dates back to the 1880’s is really something quite special. Perfect for warmer climates, with late ripening bunches, a hint of what’s to come starts with a deep ruby color in your glass. The wine is fleshy and supple, with distinct notes of cherry and plum jam, blackberry and fig compote. Cassis is evident, alongside black pepper and cinnamon. Toasty oak notes lay alongside firm tannins leading to a long, lingering, pleasing finish. This is a comfort food staple, well suited to complement roasts and stews and hearty dishes. To finish, cheeses such as Comte, Grana Pandano or Manchego, or even a touch of richly veined Blue.

Unique and

Randle Johnson, Winemaker

distinctive, a wine you’re sure to enjoy.”

Blend: 96% Carignan
2% Petite Sirah
2% Zinfandel

Cooperage: 100% Neutral French oak,
one & two times filled

TA: 0.56

Harvest Date: August 21 - September 29

gms/100mL

RS: .21 gms/100ml

pH: 3.58

299 cases produced

Alc.: 13.4%

Our Evangelho Carignan comes from a seemingly unlikely locale: the Carquinez Strait, which is the estuary created by the confluence of the San Joaquin and Sacramento rivers. On the southern edge of the Strait is a bench of pure sand more than 40 feet deep. This is the home of the Evangelho Vineyard, planted in 1880 on its own roots. Since phylloxera cannot live in sand it has survived California’s two phylloxera epidemics. This 135 year old vineyard is miraculously virus free and is trained as true bush vines. These factors, coupled with precise viticultural and farm practices, along with some TLC from the Evangelho family, create small grape clusters of exceptional quality.

