

FAMILY FARMED

ARTEZIN

SUSTAINABLY GROWN

CARIGNAN CONTRA COSTA COUNTY



2016

While best known for prowess with Zinfandel, Artezin also is a leader in helping to preserve and promote heirloom varieties such as Carignan. Mazuelo is an ancient variety, from the Aragon region of northeast Spain. Named after the villages of Mazuelo and Cariñena, it became known as Carignan. 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

“This Carignan is really something quite special as it is sourced from old bush vines that date back to the 1880’s. Perfect for warmer climates, with late ripening bunches, a hint of what’s to come starts with a deep ruby color in your glass. On the nose, dark red fruit notes with hints of cedar and cured meat lift from the glass. With the first sip, distinct flavors of red plum and Bing cherry deliver bright fresh flavors supported by perfectly balanced acidity. The oak-aging offers hints of cinnamon and baking spice that accent the wine’s smooth texture and lead to a long, lingering finish.”

-Randle Johnson, Winemaker

EVANGELHO VINEYARD

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.

Appellation:	Contra Costa County (Evangelho Vineyard)
Blend:	86% Carignan, 7% Mourvèdre, 7% Zinfandel
Cooperage:	100% barrel aged, predominantly French oak
TA:	0.57 gms/100ml
Ph:	3.78
Alcohol:	13.5%