



## BANSHEE

### 2018 CARIGNAN MENDOCINO COUNTY

“ONE OF THE WORLD’S MOST WIDELY AVAILABLE GRAPES, CARIGNAN HAS BECOME A VIRTUAL SYNONYM FOR NONDESCRIPT. BUT WHEN CARED FOR AND RESTRAINED FROM PROLIFIC GROWTH, OLD CARIGNAN VINES OFFER A WINE THAT COMBINES BEAUTIFUL, BRIGHT FRUIT WITH A SPICY EDGE (THINK CELERY SEED) AND A SLIGHT, WILD ANIMAL TONE. IT IS THE FRIZZY-HAIRED COUSIN TO MELLOW GRENACHE OR SHARP-TONGUED SYRAH.” —JON BONNÉ



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Our Carignan fortuitously came to our attention by a truck driver delivering Pinot to us. José, the driver, kept bugging us to come check out his backyard Carignan which we finally relented to seeing. Its vines were about 40 years old and organically farmed to boot. Perched on a ridgetop overlooking Lake Mendocino and grown in beautiful red volcanic loam soils, we’re sure glad we followed up on these grapes.

#### VARIETAL COMPOSITION

100% Carignan

#### WINEMAKING

Two separate fermentations—one using whole cluster (which represents 80% of the blend) and the other destemmed fruit. These were fermented at low temperatures with manual punchdowns and pigeage. Aged for 15 months in 30% new French oak.

#### TASTING

The 2018 Mendocino Carignan is a deep, inky magenta with woody manzanita and cigar box aromas. Rich flavors of mulberry and crispy pie crust with hints of bergamot and violet lead to a texture of fine, supple leather. A masculine, strong tannin backbone with a touch of habanero pepper on the finish, this Carignan finishes with a mustang kick!

#### PRODUCTION

8 barrels made

#### ALCOHOL

14.2%

#### PH

3.67

#### TA

6.8