



BANSHEE

2019 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



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, Colombini Vineyard

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 20 months in 30% new French oak.

TASTING

The 2019 Mendocino Carignan is deep, inky and dark with spice cake, clove and cigar box aromas. A smooth entry of rich flavors awakens the palate with juicy acidity, ripe fig and a hint of cola, licorice and oak. This big, masculine wine with a strong tannin backbone is perfect to enjoy cozied up by the fire.

PRODUCTION : 5 barrels made

ALCOHOL : 14.5%

PH : 3.74

TA : 6.3