



2019 Dunnigan Hills Carignan, Windmill Vineyard

100% Carignan from the Windmill Vineyard. We planted the vines to match the sunny climate and gravelly clay soils of the Windmill Vineyard. The grapes were fermented 50% whole cluster to capture more earthiness and spice, and aged the wine for 10 months in neutral barrels. There was no fining or filtering and only native yeasts were used in the fermentation.

The pH is 3.84, the TA is 7.0 g/l, and the alcohol is 12.0%. 192 cases produced.

The wine has aromas of bright red raspberries, sour cherries, and dried cranberries, along with savory Provencal herbs like rosemary and thyme. The refreshing grainy tannins disappear quickly, leaving a clean finish with a hint of minerality. The Carignan reflects the warmth and sunlight of the variety and where it was grown.

The Vineyard:

Sergio Villanueva farms the Certified Organic Windmill vineyard for the owner Jeff Morgan under our direction and tutelage. He knows practically every vine by name, and carefully nurtures the vineyard with tremendous pride. The Windmill Vineyard is situated up on the pinkish gravelly alluvial soils of the Dunnigan Hills AVA in Yolo County. It is a hot climate, and the fruit ripens fast, allowing us to harvest ripe fruit at low sugar levels, keeping the alcohol moderate and the flavors vivid and intense without any heaviness in the wines.