



adroît.

carignan
old vine
2019

vineyard

vincenzo

region

redwood valley

soil

iron-rich red sandstone
and white clay-loam

farming

certified organic
70-100+ years vine age

varieties

carignan

fermentation

whole cluster (95%).
native yeast fermentation

aging

aged 15 months on
fine lees in neutral
barrique

numbers

abv 13.6
pH 3.64
TA 6.72
SO₂ 45

production

103 cases

the journey

adroît is an expedition into California's underappreciated winegrowing regions and grape varieties. Winemaking is non-interventionist. Production is extremely limited.

There just isn't much acreage of these grape varieties in California. But there really, really should be.

redwood valley

A higher elevation and cooler temperature than much of surrounding Mendocino County, with warm days and intensely cold nights. Redwood Valley has an extremely long growing season, often extending into November. The winegrowing tradition here goes back to the mid-1800s, with small plots of original plantings from that era.

élevage

Hand-harvested in the early morning. Upon entering the winery, the clusters were hand-sorted prior to loading into a 2-ton stainless steel lagar.

A small portion of the grapes were foot-stomped to release their juice and then the bins were sealed airtight. A minor fermentation began and flooded the bins with CO₂, initiating carbonic maceration. At 10 days, the grapes were foot-stomped and allowed extended maceration as the wine finished fermentation.

The wine is aged on fine lees in neutral barriques. After 15 months, the wine is raked and bottled unfinned and unfiltered.

tasting notes

Roasted blackberries, black currants, seared venison, black cherry compote, violets, black olives.