

MARCHELLE



2020 “1900 Block” Carignan

Carignan has long been known as an excellent blender in its native Rhone Valley in southern France. On the sandy floodplains of the Mokelumne River west of Lodi, these dry-farmed, own-rooted vines planted in 1900 by the Spenker family and still farmed by descendant Greg Burns of Jessie’s Grove. As with many old vineyards, the Carignan has a few scattered white grapes and other varietals interplanted. The rapidly disappearing but late 19th-century widely planted Monbadon white grape comprised 8% of the rows picked. Head-trained, spur pruned and own-rooted/dry-farmed.

2020 Harvest

2020 was a trouble-free vintage along the edge of the Sacramento Delta, allowing for both the 90% Carignan and the 10% almost extinct white grape Monbadon to ripen to perfection. A tiny amount of Alicante Bouche and Flame Tokay were also picked into this ancient field blend.

Tasting Notes

A fruit-forward expression of dark cherry, plum fruits, fresh roasted coffee, wildflowers and a hint of “sauvage et animale” wildness. With forward tannins and plenty of structure, this wine will take its time to mature and evolve.

Appellation: Mokelumne River, Lodi

Vineyard: 1900 Block, Jessie’s Grove

Production: 55 cases

Alcohol by Volume: 13.4%

Residual Sugar: Dry (<.01%)

Winemaker: Greg La Follette

pH: 3.5 | **TA** 6.2 g/L

Size: 750ml

SRP: \$48.00