



PELLEGRINI

2021 PELLEGRINI CARIGNANE A.V.

TASTING NOTES

2021 Pellegrini Carignane A.V. presents powerful in the nose, with notes of currants, dark berries, and brambles. Much more delicate on the palate, the meaty tannins are harmonized by mixed baking spices, dusty red fruits, and just the slightest hints of driftwood and rose pedal.

VINEYARD NOTES

We source our Carignane grapes from Hemar Vineyard, a heritage site located on the ridge between Alexander Valley and Dry Creek. As we've worked with these grapes year after year, we discovered these old head-trained vines are interplanted with Zinfandel, Alicante Bouchet, and a few other unidentified red cultivars, which add tremendous complexity to the palate. The rich, red soil holds moisture quite well, encouraging deep expressions of fruit in this wine.

WINEMAKING NOTES

Our Pellegrini Carignane receives regular pump-overs instead of punch-downs, in order to break as few skins as possible during production to help tame the sometimes-harsh tannins associated with the varietal. Wine was aged in medium and medium-plus French oak barrels, which is to complement and tame the structured tannins. These more meaty and sweet barrels help to balance the sizeable mouthfeel and tannin structure.

PAIRING IDEAS

Chicken Satay, grilled duck breast with cherry demi, roasted root vegetables.



AVA: Alexander Valley | Sonoma County

VARIETAL: Carignane, Alicante and Zinfandel interplanted in block

AGING: 11 months barrel aged, 33% new french oak.

HARVEST: September 8, 2021

BOTTLED: July 26, 2022

ALCOHOL: 13.6%

TA: 6.63 g/L

pH: 3.52