



2012 McCormick Ranch Carignan

Vineyard Notes

The vineyards at McCormick Ranch were established in 1981 23 miles from the Pacific Ocean at an elevation of 820 feet on Visalia sandy loam soils. The trellising consists of California sprawl with 11' X 7' spacing.

Vintage Notes

The clusters were sorted and de-stemmed whole berry into T-bins and layered with dry ice for a five day cold soak. Primary fermentation took place without inoculation and the wine was pressed-off at 0° brix to a 1200L flex tank for aging on gross lees for 10 months, then racked for bottling.

Technical Notes

APPELLATION:
San Diego County

VINEYARD:
McCormick Ranch

HARVEST:
October 5 - 15

COMPOSITION:
100% Carignan

FERMENTATION:
Whole berry in 1 ton open top fermenters

LENGTH OF FERMENTATION:
14 days

AGING:
14 months in 1200L flex tank

TOTAL ACIDITY (TA):
0.885

PH:
3.13

ALCOHOL CONTENT:
12.1%

BOTTLE:
February 15, 2014

PRODUCTION:
220 cases, 13 kegs