



ESTABLISHED 1896

RUSSIAN RIVER VALLEY  
ESTATE BOTTLED \*GRANT STATION  
CARIGNANE

v. 2017



**VINEYARDS:** Back when trains were king, Foppiano Vineyards had several of its own rail tankers dedicated to transporting wine from the winery in Healdsburg back to the East Coast. The tankers were loaded on a special railway spur called “Grant Station” along the Northwestern Pacific Railroad. Loading was convenient, there was a permanent underground pipe, under Old Redwood Highway, connecting the winery to the loading spur. Our Carignane vineyard now grows near where the station once stood and therefore carries the name of “Grant Station”.

**WINEMAKING:** Carignane is a very late ripening grape. It is consistently the last lot of grapes harvested off our Estate Vineyard. The cluster is very loose, allowing for air movement among the berries and sunlight to penetrate to prevent mold. The vineyard block is just over 2 acres and usually yields about 5 tons total. This is the perfect volume for one of our open top fermenters. This allows us to punch down and mix the cap into the fermentation as if it were Pinot Noir. The gentle fermentation and pressing preserves the delicate fruit aromas and flavors of the grapes. The wine is aged for 16 months in French and Hungarian Oak.

**TASTING NOTES:** The 2017 Grant Station Carignane has proven to be a superb example of what our estate can produce. The aromas show fresh blueberries, lightly toasted tree bark, pomegranate, a slight hint of oregano. The flavors follow suit and are wonderfully integrated with the oak. This wine finishes with black cherry fruit, plum a touch of dried basil and peppercorn. Smooth, ample tannins set this Estate Carignane up for ageing though can be enjoyed now if you must.

**HARVEST DATES** September 28, 2017 (5.48 tons)

**ALCOHOL** 14.5% **pH** 3.70 **RS** 1.55 g/L **TA** 5.87 g/L

**CELLARING** 16 Months 25% New French oak 15% New Hungarian 10% New American Oak

**BOTTLED** May 2019

**CASES PRODUCED** 230