

FOPPIANO

VINEYARDS

RUSSIAN RIVER VALLEY
ESTATE BOTTLED *GRANT STATION
CARIGNANE

v. 2018



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: Our estate Carignane vineyard block is just over 2 acres and usually yields about 5 tons total. Low yields per acre is a great indicator of quality and concentration of flavor and aromas. We have learned that our Carignane shows its best character when it is allowed long hang time on the vine. It is consistently the last lot of grapes harvested off our Estate Vineyard. The extra hang time brings out darker fruit flavors, more depth in color and fragrance. The wine is aged in both French and Hungarian Oak barrels. The French oak gives a very elegant oak essence to the wine while the Hungarian brings out the wine's natural earth and spice charm.

TASTING NOTES: Per usual for this cuvee you can tell this will be delicious upon first whiff. Santa Rosa plum, lilac, shiitake mushrooms and roasted Aleppo pepper in the nose give way to juicy flavors of fresh plum, dark cherry, blackberry tart, toasted coriander and grilled meat. The luscious, soft tannins lead to a vanilla and rose petal flecked velvety finish that very slowly fades away.

HARVEST DATES October 18th, 2018

ALCOHOL 14.5% **pH** 3.61 **RS** 0.9 g/L **TA** 6.1 g/L

CELLARING 18 Months 25% New French oak 15% New Hungarian Oak

BOTTLED June 2020

CASES PRODUCED 268