

◆ 2016 CARIGNANE

Camp 4 Vineyard | Santa Ynez Valley

On the northeastern end of the Santa Ynez Valley, Camp 4 is a Rhone-lover's dream. Deep red iron rock lines the vineyard, with vines practically growing out of stone.

The 2016 Carignane's color is a glassy magenta with a deep core of purple in the center. Vinous on approach with wild briar patch red fruit. These aromas blend into the mouth filling flavors further enhanced with ripe raspberry, leather and toasted brioche on the long finish. It's a warm and wild Carignane that will benefit from decanting or 15 to 20 minutes of time in the glass. It's brimming with fresh fruit, but also acidity that will allow it to further develop in the bottle for the next five years.

Only 58 cases were produced. The wine will develop as it ages in the bottle over the next 12 to 18 months, and will drink wonderfully over the next 5 to 7 years.



Winemaker:	Drew Huffine
Varietal:	100% Grenache
Barrels:	100% Neutral French Oak
Barrel Aging:	16 Months
Fermentation:	Native Yeast, Full Malolactic
pH:	3.71
Total Acidity:	5.32
Alcohol Content:	14.5
Case Production:	58
SRP:	\$34