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HAYFORK Carignan

 **CATEGORY:** Unexpected Reds



HISTORY

Hayfork strongly believes that the hands of the farmer in the field lay the foundation necessary to produce a quality wine and they are proud to be a family whose past is deeply rooted in the soils of the land and valley.

The Lewelling's farming heritage runs deep and began when John Lewelling, a horticulturist by trade, settled the St. Helena family ranch in 1864. Whether growing walnuts, prunes, pears or grapes, the Lewelling family has been continuously farming their land for six generations.

100% Carignan
Johnson Family Ranch
Redwood Valley, Mendocino
14.2% Alc by Vol



VINTAGE

RAINFALL: Average is 38 inches per year.

BLOOM: May

WEATHER: A long growing season marked by sunny, warm and dry days followed by cool evenings.

HARVEST DATES: October 1

GRAPES: Average Brix 24

SITE

Located in a valley in the upper reaches of the Russian River Drainage with the soil type is Pinole Gravelly Loam, which provides excellent drainage and promotes low vigor. heritage vines were planted in the 1970's; the vines are the Martini clone, a clone selected by Louis Martini

ELEVATION: 722 ft.

SOILS: Pinole, gravelly loam

VINES: Planted in the 1960s



Pack Size: 12/750ml
SRP: \$96

BOTTLING DATE: 08/22

The Hayfork Carignan is sourced from an old vine, head pruned, 1950s historic and organically farmed vineyard in Mendocino County's Redwood Valley. This Carignan is lush and accessible, with floral complexity and flavors of pomegranate and bright ruby fruit, and steadfast structure. Once prolific in California, this now old-timey varietal harks back to the early 1900s. Haley's great-grandparents, Lester and Lillian Lewelling, planted a Carignan vineyard just after prohibition ended and this wine is made in honor of them and their lives on the ranch.

WINEMAKING & TECHNICAL DATA

BARRELS: Neutral oak barrels.

AGING: 10 months