

## dirt MATTers...

## three 2014 Carignane Bigelow Contra Costa County

Marcus James Bigelow was a gentleman farmer and hoedown fiddler who enjoyed playing cards with friends more than farming. While he moved and worked slowly, he was reported to have been a very fast driver. Originally planted in the mid 1880's, his vineyard on Neroly Road in Oakley is still producing a minuscule quantity of small berry Mataro, Carignane, and Zinfandel. This 130 year-old vineyard is dryfarmed and grown in Delhi Sand series loam soil, which is similar to beach sand. These vines produce a mere 2.5 to 3.5 tons of fruit per acre.

The 2014 vintage will go down as one of the earliest harvest in over a decade. Despite an ongoing drought and earthquake that rocked south Napa in late August crush was just getting underway. A mild winter and spring caused early bud break, although the overall length of the growing season was similar to past years. A compacted harvest began in July for sparkling wines and started winding down by mid-October for later ripening varieties. The moderate temperatures allowed for even ripening, concentrated fruit and firm tannins.

This Carignane is dark black and blue color to the edge, with aromas of cherry, baking spice, and black tea. This savory wine rounds out the palate with dried cranberries, cherry, and supple tannins.

Serve the 2014 Carignane Bigelow with a classic lasagna, minestrone soup, or braised lamb shank.



Harvest Dates: September 4th & 7th, 2014

Total Acidity: 0.61 g/100 ml

pH: 3.63

Alcohol: 15.1%

Residual Sugar: 1.8 g/L (dry)

25.5° Brix at Harvest:

Case Production: 459 (12 x 750 ml) cases

Suggested Retail: \$36

"The dirt, the micro-climate, and sustainable wine-growing (from vineyard to bottle) form the cornerstone of **three**. These critical elements are in every bottle we make."

Winemaker Watthew a. Clie