

2017 CARMÉNÈRE

Bootjack Ranch

97% Carménère · 3% Cabernet Sauvignon



VINEYARD

Carménère is a long-lost Bordeaux grape that is rarely planted in California. In fact, our four acres at Bootjack Ranch make up 6% of the entire acreage across the state! It is notoriously tough to ripen, and generally prefers warmer weather to develop its signature 'green' flavors. In 2017, the late season heat that stressed some of our other grapes actually helped propel our Carménère into ripeness. That resulted in a wine that carries the grape's signature green bell pepper or serrano pepper aroma.

IN THE WINERY

With such a unique flavor profile, our goal is to keep the expression of Carménère as pure as possible. We hand harvested the fruit and fermented it in a stainless steel tank. We then barrel-aged the wine for nearly 22 months in French Oak barrels. This is only our third ever release, and with a blend of 97% Carménère and 3% Cabernet Sauvignon the grape's personality really shines through with green jalapeño and serrano aromatics and juicy flavors on the palate. Aging Recommendation: Peak Maturity - Drink now.

WINEMAKER	Patrick Muran
CLONES	1, VCR-702
ROOTSTOCK	420A, 1103P, 5BB
VINEYARD	Bootjack Ranch
AVERAGE BRIX	25.2
pH/TA	3.6/5.9 g/L
ALCOHOL	14.3%
AVERAGE YIELD	3.0 tons/acre
BARREL AGING	22 months
COOPERAGE	33% New French Oak
CASES PRODUCED	347