

AVIAN SCIENCE
CARIGNANE
REDWOOD VALLEY
2016
pH: 3.50
TA: 7.49 g/L
12.1% Alcohol
Cases: 220

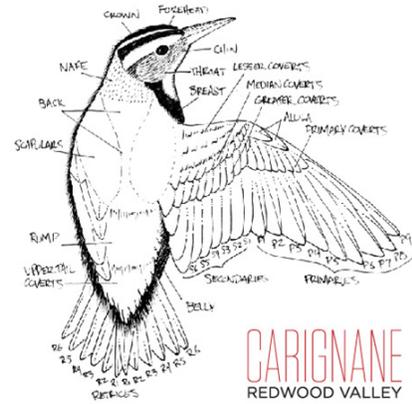
FOLK ROSA
MACHINE

AVIAN SCIENCE
2016 CARIGNANE
REDWOOD VALLEY
ALC. 12.1% BY VOLUME

PRODUCED AND BOTTLED
BY THE FOLK MACHINE
SANTA ROSA, CALIFORNIA.
FOLKMACHINE.COM

CONTAINS SULFITES

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



CARIGNANE
REDWOOD VALLEY

...Avian Science for no real reason other than we wanted to put this cool diagram of a bird on the label. The wine is 100% Carignane from Redwood Valley, a 50/50 blend of two vineyards, the Lolonis Family Vineyard and the Martinson Ranch. Both of these vineyards are head-trained and dry-farmed and EXTREMELY OLD.

These old Carignane vines charm me like no other vines. They are large tree-like beasts that I can almost stand under. There is a certain magic and timelessness that they have, almost an aura about them. I like to think about the Greek brothers whose hands planted these vines, their families who lived on the same property, and all of the lives that have come and gone and been provided for by these beautiful creatures.

Our own story with Carignane began in 2007. Like our Valdiguié, this was another gem at the Lolonis Vineyard that had been all but tossed aside because the world wasn't interested anymore. Then, we were lucky enough to stumble across them and barely sense the opportunity. This, the 2016 is only the second time we have bottled it as a single variety. The first was in 2008 which was peculiar because it was the only wine we bottled from Mendocino that year. Everything else that we crushed had smoke taint from the fires and smoke that socked in the valley during that growing season.



Each of the two lots were fermented separately. The Lolonis was done in open-tops with about 40% whole cluster and the Martinson was done in closed tank and all destemmed. They were blended together post-malolactic and aged in four French oak puncheons for 10 months.

The Label was designed by my long-time design accomplice, Landon downen.

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