

# DOMAINE ARTEFACT

## 2018 Carignan

**Aromatics:** The Domaine Artefact 2018 Carignan has aromas of caramel, smoke, blackberry, blueberry, black cherry, bruléed sugar, lavender, lilac, white pepper, purple flower, and maple glaze.

**Tasting Notes:** This wine is medium-bodied, with integrated notes of allspice, dark fruits, hint of pepper and earth on the finish, very complex. It's a "party in my mouth".

**Fermentation:** Destemmed and fermented in macro bins. Racked into new French oak for three months followed by neutral barrels for 16 months.

**Pairings:** Carignan works well with cinnamon spiced dishes (like Indian food), berry-based sauces and smoky meats game with cherry glaze or chutneys, teriyaki steak kebabs, Cornish game hen, and squab.

**To discover Carignan** is to happen upon a vinous jewel. The fine wines now being produced from this grape are usually the single-vineyard top cuvées in a winery's portfolio. These are often expensive as a result, but they will also offer a new and exciting experience for anyone looking to broaden their drinking horizons.

*Definition provided by Wine Folly*



## Wine Specs

**AVA:** Central Coast, Santa Ynez Valley

**Vineyard:** Camp4

**pH:** 3.58

**Acidity:** 5.8 grams per liter

**ABV:** 15.1 %

**Harvest:** Early October of 2018

**Cases Produced:** 101

