CARLSON

2017 Charades

The Carlson Charades was taken in a new direction in 2017. I have moved away from a traditional Rhone Blend to a more unique red blend. The 2017 Charades is a blend of Cabernet Sauvignon 61%, Syrah 34% and Petit Verdot5%. The vineyard sourcing has changed slightly as well. The Syrah still is coming from the Hampton Vineyard and the Cabernet Sauvignon and Petit Verdot is coming from the Rancho Sisquoc Vineyard. I have repackaged the 2017 Charades into my cream colored label package and put the wine under screwcap.

TASTING NOTES
The aromas are that of dark plums, blackberries, mint and a touch of cedar. It is a robust wine that accentuates the wonderful growing season. The wine was aged in small French Oak barrels of which 20% were new. The palate is rich and full with elegant balance. There is a touch of tannin in the finish that lets me know this wine will age well for some years to come.

WINEMAKING DETAILS

Harvest Dates:	September 6th, October 11th, October 16th
TA:	5.7 gm/L
pH:	3.62
ALC:	14.1% Alc. by vol.
Bottled:	May 30, 2020
Production:	475 cases, 750 ml bottles

The grapes that went into this blend were harvested at night under lights. This allows us the opportunity to pick the grapes in the cool morning hours when the fruit is cool and the juice chemistry is not affected by the warm daytime temperatures. This also allows us to process the grapes when they are cool thus we end up with a product that has better balance and is less phenolic. The fermented wine was pressed in an old Basket Press. I prefer using the basket press for red wines because it does not over extract bitter phenolic components from the fermented skins and seeds. After pressing, the juice is settled overnight and then transferred into the French Oak barrels. I used a combination of barrels which ranged in age from new to 6 years old. The resulting blend had 20% new barrels in the overall blend. This wine underwent malo-lactic fermentation in barrel which helps soften the mouthfeel and adds complexity.