

# CARNE HUMANA

## PROPRIETARY RED WINE

### *Our Story*

Prior to Napa becoming a county and even before California was a state, a vast rancho called Carne Humana encompassed the stretch of Napa Valley from Rutherford north to Calistoga. Present-day maps exclude any references to this 17,962-acre rancho. But there remains indisputable logic to its historic boundaries. The climate in the upper reaches of Napa Valley is warmer than in the south, making possible the successful cultivation of red grape varieties renowned for richness, concentration and backbone.

### *2014 Vintage*

We had an unbelievable growing season in the northern Napa Valley, perfect really, with plenty of consistent warmth — just what the sun-loving reds that go into the Carne Humana blend love. According to Joe Wagner, allowing the fruit to hang longer (especially on old, non-irrigated vines), proved to be the most difficult decision as there was no moisture in the top layers of soil. Wagner said “We kept a keen eye on the warm weather and once we saw anything over 90 in the forecast, we pulled the fruit in before incurring major dehydration on those vines. That extra period of time allowed the skins to take on a leathery feel, as if breaking down a bit, which gave us amazing extraction potential in the cellar.”

### *Winemaker's Notes*

For our 2014 Carne Humana Proprietary Red Wine we blended 100% Napa Valley fruit, the preponderance of which was grown within the borders of the original rancho. All of the fruit was co-fermented and barrel-aged as unique blends. This allowed the various grape types to integrate with each other early on, and also for the different vineyards to achieve greater harmony in the final blend. After an extended maceration of almost 60 days, we aged the wine in a combination of new and seasoned French oak barrels for about 18 months.

## TASTING NOTES

**Color:** Deep scarlet with a slightly purplish-black core.

**Aromatics:** Blackberry, ripe cherry, dark chocolate, black licorice, hints of black pepper and charred meat.

**Palate:** Cherry pie filling, with hints of sweet tobacco and maple syrup and a lively bright acidity on the entry that is quickly followed by persistent flavors of rich, dark fruits, dried cranberry and sweet oak.

**Structure:** Rich and bold, balanced by acidity and integrated tannin.

## PREDOMINANT VARIETIES

**Petite Sirah (Durif):** Structure, inky color and dark chocolate.

**Zinfandel:** Lively acidity and dark red fruit.

**Petit Verdot:** Firm tannins, violet and anise notes.

**Syrah:** Bacon, blackberry and black pepper.

### *Winemakers*

Derek Beitler

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Joseph J. Wagner

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CARNEHUMANA.com

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WINES & PROVISIONS

NAPA VALLEY

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