Coturri

Carignane Testa
Red

Certified Organic CCOF

Varietals
Carignane

Soil

Red clay soil. 6 acres at 1,700 feet. Dry farmed by Testa, 4th generation growers.

Age of Vines 8 year old vines

Pairing
Enjoy with you favorite meats and vegetables.

Tony Coturri is a 3rd generation California winemaker, a Jazz aficionado, a motorcycle enthusiast & an outspoken advocate of natural winemaking. The Coturri winery has never & *will never* use grapes treated with pesticides, fungicides or herbicides. The story of this dynamic winery began when Enrico Coturri immigrated to America with $10 in his pocket. Upon arriving in SF he worked as a barrel cooper & helped rebuild the city after the devastating earthquake in 1906. Enrico taught his son Harry “Red” Coturri the Italian winemaking methods that he brought with him from the village of Farneta, Italy. Red founded the Coturri winery in '79 with his sons Tony & Phil. Tony has been making wine since '64, he runs the winery & is in the process of teaching his son Nic the craft. http://coturriwinery.com/index.html Production: ~ 5,000 cases annually
Carignane Testa: **Yields**: 550 cases produced
Vinification Method: No SO2-no inoculation with sulfites, yeast cultures, no use of concentrates to boost sweetness, no added water, acids, or other manipulation. A stemmer-crusher that delicately crushes the grapes. Gravity transfers the "must" goes into classic fermentation tanks which are covered w/ white sheets. Caps are pushed periodically by hand. The 1 ton straight-sided redwood tanks ferment 7-10 days. Two fermentation tanks of "must" are bucketed out into a basket press & the new wine runs freely to the barrel. The remaining "must" is then lightly pressed out, producing ~150 gal. of wine. The “pomace” is used as compost. The wines age in reconditioned 60 gal. French Oak for 12-24 mths. During this time, the wines are racketed. Hand bottling, corking & labeling. No fining or filtering.
Tasting Note: The 2005 Cab is made from small berries & exhibits silky tannins that carry its remarkable fruit. A dense, dark wine that is brooding & appealing.