



# Garagiste SERIES

[gar-uh-zheest'] noun - A French term used to describe independent, artisan winemakers crafting small batches of wine in garage-type settings and not yet discovered by the mainstream.

## Carini Wine

Owners & Winemakers: Andrew and Shawnee Carini

Location: Trinity County, CA

Carini Wine is about as low tech, Old World, and small as they come. Founded in 2000 by self-taught winemakers Andrew and Shawnee Carini, Carini Wine is a family-run, two-person operation - meaning the couple does everything from trucking the fruit, crushing the grapes and punching them down, to bottling and labeling the wine, to office work, fulfilling orders, and maintaining the winery's website.

It is a true labor of love - and they love it!

For Andrew Carini, wine is in his blood. His family has been making wine for six generations, beginning in Sicily and continuing in the United States where part of his family immigrated in the 1940's. His great-grandfather, Giacomo Castiglione, was one of the first importers of fine wines in Milwaukee, and both his grandfather, Joseph Carini, and his father, Steve Carini, dabbled in home winemaking.



Andrew developed an appreciation for fine wines while working in the restaurant industry in California and eventually decided to pursue a winemaking career. He studied under many great California winemakers over the following years, while honing in on his own distinct 'hands-off' style. It is with this mentality that he founded Carini Wine with his wife Shawnee - to produce wines as the fruit comes to them, with nothing added and nothing taken away, to allow the wines to be true representations of their time and place of origin. The Carinis seek out only the finest and most

nurtured vineyards in California and they are carefully chosen, taking into consideration the soil, climate, exposure, grape variety, farming practices, and history. Everything is done by hand, using Old World winemaking methods, and the wines are made in very small, limited batches.

Interestingly, neither Andrew or Shawnee have technical training in oenology or viticulture. Andrew's training consists of working with other winemakers, continual study, endless hours of evaluating wines, and trial and error. Most of the winemaking decisions are based strictly on sensory evaluation and intuition, as opposed to laboratory analysis and recipes. The efforts of the Carinis have certainly paid off though, as the Carini Wine brand continues to grow, gaining loyal customers and national recognition. In fact, since the first vintage, Carini's wines have been featured at some of the best restaurants in the country. We look forward to hearing continued success from this growing winery and hope you enjoy this month's Garagiste Wine Club selection.

## Carini 2013 Grenache

490 cases produced

Besson Vineyard, Santa Clara Valley

When Andrew Carini heard that there was Old Vine Grenache available at the Besson Vineyard, he immediately secured it sight unseen. These 103-year-old organic, dry farmed vines produce fruit with great color, intensity and flavor and, in turn, rich wines with elegance and precision. The Carini 2013 Grenache offers aromas and flavors of strawberry, violet and orange zest with earthier notes of licorice, pine and baking spices. This wine has excellent purity of fruit, a mouth coating texture, silky tannins, and fresh minerality. Aged 24 months in oak. Enjoy now until 2023.

Gold Medal Wine Club Price: \$42.00 / bottle

To order, visit the Wine Store at [GoldMedalWineClub.com](http://GoldMedalWineClub.com) or call 1-800-266-8888

\*2 bottle minimum per wine, per order. Shipping and tax (if applicable) not included. Call for details.

