

2021 Syrah Tinaquaic Vineyard

Appellation: Santa María Valley

Vineyard: Tinaquaic - Bajita Block

Clones: 174 & 470

Harvest: By hand on October 5th

Yield: About 5 tons per acre

Crush: 8% whole-cluster, 92% whole-berry destemmed in to small, open-top fermenters

Inoculum: Persy and D254 after a 2-day cold maceration

Fermentation: 14 days active, with punch downs 2 times daily

Elevage: 20 months in 228 French Oak barrels & 500 French Oak puncheons, 11% new

Racking: Once in April 2022, then again prior to bottling in June 2023

Bottling: June 20, 2023 – without fining or filtration

Alcohol: 14.7%

pH: 3.66

TA: 0.590 g/100mL

Production: 485 cases

Retail: \$52