



## 2008 Syrah, Tinaquaic Vineyard

Appellation:	Santa Maria Valley
Vineyard:	Tinaquaic
Clone(s):	Durrell
Harvest:	By hand, early morning October 8, 2008
Yields:	1 ¼ tons per acre, around 1 ½ ppv
Crush:	Whole berry destemmed into a small, open top fermenter
Innoculum:	Commercial VQ15 after 5 days of cold maceration
Fermentation:	15 day active, with punchdowns 3 times daily
Barrel regime:	Saury French oak, medium plus toast with toasted heads; 100% new 16 months elevage
Racking:	Once late winter 2009, then again prior to bottling late February 2010
Bottling:	March 2 <sup>nd</sup> , 2010 without fining or filtration
TA:	.59 g/100ml
PH:	3.93
Production:	125 cases