

## 2017 "Old Vines – Dry Farmed" Syrah Tinaquaic Vineyard

Appellation: Santa María Valley

Vineyard: Tinaquaic - Alta Block

Harvest: By hand October 4th

Yield: About 1.5 tons per acre

Crush: 100% whole cluster into a small, open-top fermenter

Inoculum: R2056 after a 5-day cold maceration

Fermentation: 14 days active, with pump-overs 2 times daily

Barrel Regime: 18 months in 500L French Oak puncheons, 33% new

Racking: Once in March 2018, then again prior to bottling in June 2019

Bottling: June 10, 2019 – without fining or filtration

Alcohol: 14.0%

pH: 3.72

TA: 0.525 g/100mL

Production: 155 cases

Retail: \$56