

2021 Syrah – Toasted Rope Tinaquaic Vineyard

Appellation: Santa María Valley

Vineyard/Blend: Tinaquaic - Bajita Block: 88% Syrah & 12% Viognier

Clones: Syrah: 174; Viognier: 642

Harvest: By hand on October 6th

Yield: About 4.5 tons per acre

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

Viognier co-mingled

Inoculum: Persy after a 3-day cold maceration

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

Elevage: 20 months in 228 French Oak barrels and 500 Hungarian Oak puncheons, 18%

new

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

Bottling: June 20, 2023 - without fining or filtration

Alcohol: 15%

pH: 3.59

TA: 0.58 g/100mL

Production: 305 cases

Retail: \$55