

## 2022 Syrah Tinaquaic Vineyard

Appellation: Santa María Valley

Vineyard: Tinaquaic - Bajita Block

Clones: 174 & 470

Harvest: Bajita by hand on Sept. 22<sup>nd</sup> Alta by hand on October 6th

Yield: About 5 tons per acre

Crush: 15% whole-cluster, 85% 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 one 500 L and one 228 L neutral French Oak puncheons

Racking: Once in April 2023, then again prior to bottling in June 2024

Bottling: June 18, 2024 - without fining or filtration

Alcohol: 14.1%

pH: 3.63

TA: 0.610 g/100mL

Production: 300 cases

Retail: \$52