



2010 Syrah, Tínaquaic Vineyard

Appellation:	Santa Maria Valley
Vineyard:	Tínaquaic
Clone(s):	Durrell 46%, Entav 174, 25% Entav 470, 25% Viognier 4%
Harvest:	By hand, lower vineyard on October 7, upper vineyard November 4
Yields:	1.4-1.8 tons per acre (1.5-2.6 ppv)
Crush:	100% Whole berry destemmed into small open top fermenters
Innoculum:	ADY- L2226 & L2056 after 4-5 day cold macerations
Fermentation:	12-25 day active, with punchdowns 2-3 times daily
Barrel regime:	15 months in a combination of French & Hungarian oak 228L barrels-55% new
Racking:	With air, Spring 2011 to blend, then prior to bottling March 2012
Bottling:	Without fining or filtration March 6, 2012
Alcohol:	14/3%
PH:	3.77
TA:	0.61 g/100ml
Production:	350 cases
Reviews:	94 Points – Wine Enthusiast