



"Carbonic Syrah," 2022

Vineyard	Coquelicot Organic Estate Vineyard, CCOF Certified Organic
Clone	Estrella/383
AVA	Los Olivos District
Soil	Positas fine sandy loam
Harvest	Hand harvested, September 25, 2021
Brix	19.6 brix
pH	3.27
Yeast	Native Yeast
Aging	10 months neutral French oak
Alcohol	12.8%
Bottled	Unfined & Unfiltered, August 2022

Fermentation: Fermented 100% whole cluster carbonic. Primary fermentation takes place over 14 days. No sulfur added during fermentation. Juice was drained everyday and after 14 days was pressed and aged in neutral French oak. This wine went through full malolactic fermentation and was racked twice prior to bottling. Bottled unfined and filtered. 20 ppm so₂ were added at bottling.

Tasting Note :

