

# FOXEN



## 2015 Syrah Tinaquaic Vineyard

Appellation:	Santa Maria Valley
Blend:	93% Syrah; 7% Viognier
Harvest:	By hand on September 3 <sup>rd</sup> and 10 <sup>th</sup> , 2015
Yields:	1.9 tons per acre (2.0 ppv)
Crush:	Whole berry destemmed into open-top fermenters; 4-day cold maceration
Innoculum:	L2056 and native (spontaneous house)
Fermentation:	15 day active, with punch downs by hand 2 times daily
Barrel Regime:	20 months in large format French and Hungarian oak puncheons & barrels, 80% new
Racking:	Once in spring 2016; then bottled in June 2017
Bottling:	Without fining or filtration in June 2017
Alcohol:	14.2% by volume
TA:	0.65 g/100ml
pH:	3.62
Production:	260 cases
Retail Price:	\$50.00
Reviews:	94 points – Antonio Galloni, Vinous 93 points – Wine Enthusiast 91 points – Wine Advocate