

PASO ROBLES TOOTH+NAIL

2021 Tooth & Nail The Stand

Winemaking

The 2021 vintage of The Stand is a blend of Petite Sirah (85%) from three favored sites in Paso Robles, as well as Syrah (9%), Mourvèdre (5%) and Viognier (1%) from the cooler coastal climates of Santa Barbara County. The 2021 growing season was remarkably steady and mild, with prevailing cooler conditions that allowed for intense color development and optimal ripeness at lower sugar levels. The result was a winemaker's dream, with the ability to dictate perfect pick dates while achieving excellent quality. Director of Winemaking Jeremy Leffert fermented the Petite Sirah predominantly in stainless steel tanks, with a smaller portion fermented in concrete tanks. The Rhône varieties were fermented separately in large open-top oak foudres and concrete, with the Syrah and Viognier being co-fermented. The Petite Sirah was aged in French oak barriques, while the Rhône varieties were matured in large-format oak puncheons. In the final blend, Petite Sirah sets the tone with decadent concentration, while the cool-climate Syrah, Mourvèdre and Viognier add brightness, balance and complexity to the experience.

Tasting Notes

The 2021 vintage of The Stand opens with expansive aromas of violets, black plum, caramel and smoked meat. The palate is broad and chewy, delivering punchy flavors of raspberry, black cherry and blueberry with undercurrents of sage, cola, cocoa and vanilla. Plump tannins cascade into a smooth, juicy finish. The native boldness of the Petite Sirah is rounded out perfectly by the Rhône varieties, creating a seamless blend that keeps you coming back for more.

Tooth & Nail Audubon Series

Powerful, elegant and unconventional blends with labels inspired by the art of naturalist John James Audubon.



Appellation: Paso Robles

Harvest Dates: October 13 - November 8, 2021

Aging: 13 months in French oak barriques (10% new) and 500-liter puncheons

Alcohol: 14.8%

pH: 3.78

TA: .59 g/100 ml

Production: 2,000 cases

