

# TOOTH+NAIL

## 2022 Destinata Syrah

Say hello to Destinata, Tooth & Nail's family of small-batch, Nouveau-style wines. Native yeasts, minimal intervention, no additives. *The epitome of freshness and vibrancy—pour now, live for today.*

### Winemaking

In keeping with the Destinata ethos, every effort was made to stay true to the source and nature's intent. The grapes were hand-harvested in the cool morning hours of October 3, 2022. The fruit was destemmed and fermented with native yeasts in concrete eggs over a period of 10 days. After 10 days on the skins, the wine was pressed off into neutral French oak puncheons and barriques for secondary fermentation and maturation. After eight months of aging, the wine was bottled unfined and unfiltered in June of 2023.

### Tasting Notes

The 2022 Syrah displays fresh, fruity aromas of boysenberry, plum, cranberry and dark red wildberries with suggestions of anise and peppercorn. The palate is loaded with tension and energy, delivering blue fruit flavors interlaced with white pepper, exotic coffee bean and earthy notes. A rounded mouthfeel gains lift with juicy acidity on the finish.



**Appellation:** Santa Barbara County

**Harvest Dates:** October 3, 2022

**Aging:** 8 months in neutral French oak puncheons and barriques

**Alcohol:** 14.3%

**pH:** 3.75

**TA:** .55 g/100 ml

**Production:** 500 cases

