

2022 Tooth & Nail "Fragrant Snare"

A serious white blend that is still the life of the party.

Winemaking

In the words of Director of Winemaking Jeremy Leffert: "It's all about knowing when to bend the rules." That moment returns with the 2022 Fragrant Snare—a blend of classic Chardonnay (85%) with fleshy Chenin Blanc (15%) and aromatic Viognier (5%). Each varietal lot was harvested and fermented separately. The Chardonnay was whole-cluster pressed and predominantly fermented in concrete eggs, while the Chenin Blanc and Viognier were fermented in neutral French oak barrels with a small portion in new French oak barrels. After fermentation, the wines remained on the lees in their respective vessels for eight months of maturation prior to blending and bottling.

Tasting Notes

The 2022 Fragrant Snare presents highly expressive scents of white flower, peach, baked apple and lime rind. Clean, flinty textures rush the palate with notes of nectarine, tangelo and mixed citrus with suggestions of light spice and green herb. The finish is elegant and stony, lingering with a triumphant kiss of acidity.

Tooth & Nail Audubon Series

The essence of Tooth & Nail wines: powerful, elegant and unconventional blends with labels inspired by the art of naturalist John James Audubon.



Appellation: Central Coast

Harest Dates: September 13 & October 5,

2022

Aging: 8 months in concrete eggs and

French oak barrels

Alcohol: 14%

pH: 3.37

TA: .66 g/100 ml

Production: 430 cases

