

# destinata

BY TOOTH & NAIL

## 2021 Syrah

### Winemaking

All destemmed and fermented in small stainless steel tanks. The syrah spent approx 10 days on the skins and was pressed off to barrel where secondary fermentation took place. The wine saw zero sulfur until March when we racked the wine to tank in preparation for bottling.

### Tasting Notes

The 2021 Syrah is fresh and lively on the nose as aromas of blueberry, blackberry and mace dance in the glass. Quenching acidity frames each sip, carried by flavors of blue fruits with suggestions of pink peppercorn. The entire experience is bright, juicy and pure to the core, evoking just-ripe wildberries picked from the vine on a warm afternoon. Softly textured even in its infancy, this is a red wine that begs to be slightly chilled and served today. Super compatible for anything in your cupboard.

### Destinata

Say hello to Destinata, Tooth & Nail's family of small-batch, Nouveau-style wines. Native yeasts, minimal intervention, no additives. Always fresh and drinkable. Pour now, live for today.



**Appellation:** Santa Barbara County

**Harvest Dates:** November 04, 2021

**Aging:** 3 months in Neutral French Oak

**Alcohol:** 14.10%

**pH:** 3.61

**TA:** 5.8 g/100 ml

**Production:** 478 cases

