

# TOOTH & NAIL

## 2022 AMOR FATI SYRAH

Murmur Vineyard | Santa Maria Valley

### TASTING NOTES

The 2022 Amor Fati Syrah storms the senses with aromas of blue fruits, toasted oak, garrigue and bacon fat. The palate is juicy and enveloping with resonant black fruits and a velvety, mouthfilling texture. Notes of white pepper, dark chocolate and caramel are revealed on a deep, brambly finish. A cool-climate Syrah with energy and panache.

### VINEYARD

Murmur Vineyard is renowned for producing ultra-coastal, cool-climate wines of extraordinary energy, tension and refinement. Situated just 13 unobstructed miles east of the Pacific Ocean and in close proximity to the mouth of the Santa Maria River, Murmur Vineyard is distinguished by its prevailing marine influence. Planted by Tooth & Nail owner/founder Rob Murray in 2008, this vineyard was carefully plotted and planted to 35 vineyard blocks spanning a variety of aspects. The result is a wide array of expressions within each planted variety. The soils at Murmur Vineyard are predominantly composed of marine sand parent material with varying amounts of clay and loam, depending on the elevation and precise location within the vineyard. The western flanks of the vineyard are more exposed, providing for cool, windy conditions. Meanwhile, the sheltered interior of the vineyard has shown to be perfect for Syrah and Grenache, as it is five degrees warmer on average during the growing season.

### WINEMAKING

A special selection of Clone 877 was hand-harvested under cover of darkness at Murmur Vineyard on October 27, 2022. Upon arrival at the winery in the cool morning hours, the clusters were gently destemmed. Fermentation ensued in a concrete (70%) tank as well as a 42-hectoliter French oak foudre (30%). The concrete tank allowed for naturally moderate and consistent fermentation temperatures with enhanced textural development. After fermentation, the wine was racked to 350-liter French oak hogsheads; 400-liter and 500-liter French and Austrian oak puncheons; and a 600-liter Austrian oak Demi-Muid for maturation, inclusive of 58 percent new oak. The wine was aged undisturbed for 13 months, prior to bottling unfiltered and unfiltered.

### COOPERAGE

Director of Winemaking Jeremy Leffert believes that aging our Amor Fati Rhône varieties in large-format French hogsheads, oak puncheons and Demi-Muids is ideal for preserving the energy and freshness of the vineyard. These vessels allow the pure fruit tones to prevail while still incorporating the complexity and dimension provided by oak aging. For the 2022 Syrah, Jeremy narrowed his barrel selection to two cooperages: Atelier Centre France and Stockinger, a cult cooper from Austria. The light-toast Stockinger vessels are prized for their ability to show transparency and respect for the fruit while building midpalate volume. The smaller medium-toast French oak vessels from Atelier Centre France contribute toasty and caramelly undercurrents to the wine.



<b>Appellation:</b>	Santa Maria Valley
<b>Harvest Dates:</b>	October 27, 2022
<b>Aging:</b>	13 Months in French Oak Puncheons and Demi-Muids, 58% New
<b>Alcohol:</b>	14.6%
<b>pH:</b>	3.7
<b>TA:</b>	.55 g/100 ml
<b>Production:</b>	554 cases

