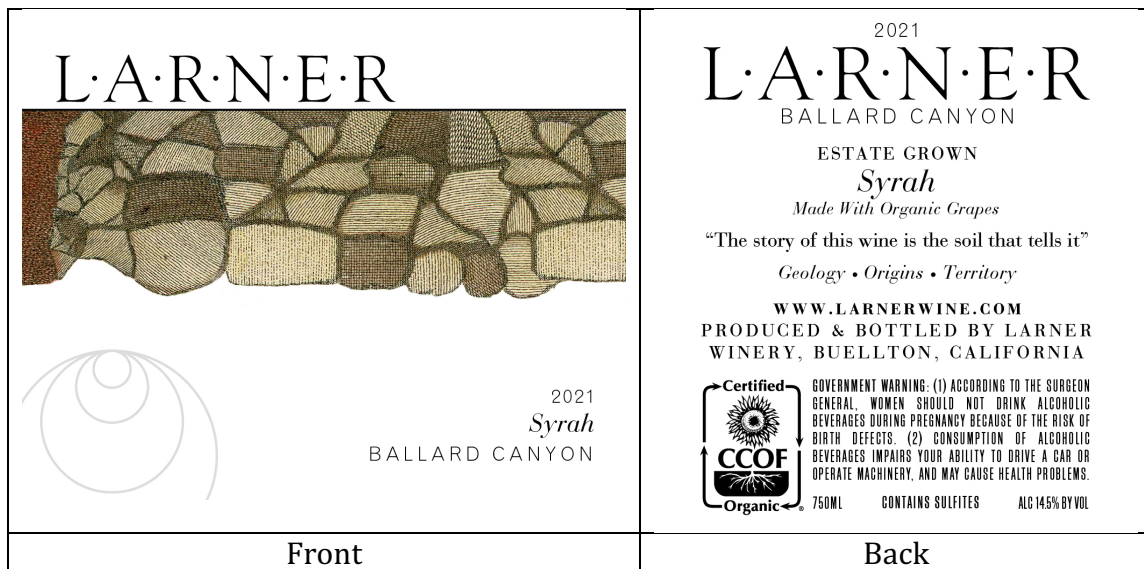


2021 - Estate Syrah



<i>Vineyard Source:</i>	100% Estate Fruit
<i>Composition:</i>	100% Syrah (Clones 3,174, 877 and 383)
<i>Harvest:</i>	Oct. 9 th – Oct. 15 th , 2021
<i>Fermentation:</i>	Four different clonal lots were fermented individually. All macerated for a total of 21 days, initiated fermentation using native yeast, later inoculated with BM 45 yeast, and pumped over 1x per day plus punched down 3X per day. Peak Temp averaged 77°F.
<i>Aging:</i>	The wine aged 24 months in 20% new French oak and the balance in Neutral French & American Oak, followed by a minimum of 6 months in bottle before release.
<i>Finished Wine Analysis:</i>	14.5% alcohol 3.42 pH 5.45 g/l titrateable acidity
<i>Release Date:</i>	May 1, 2024
<i>Cases Produced:</i>	180
<i>Bottle Price:</i>	\$45

Larner Vineyard & Winery 955 Ballard Cyn Rd Solvang, CA 93463 www.larnerwine.com tel. 805.686.2440 fax. 805.686.2450	 L·A·R·N·E·R VINEYARD & WINERY	• Geology • Origins • Territory • Established 1999
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