

destinata

BY TOOTH & NAIL

2021 Carbonic Grenache

Winemaking

On September 13, 2021 we harvested grenache from Brave Oak Vineyard and filled several small stainless steel tanks with whole clusters. Prior to loading with fruit, the tanks were filled with carbon dioxide. This carbon rich environment forced an enzymatic fermentation (carbonic) to occur inside each individual grape berry at an intercellular level. This fermentation can be characterized as being slow but can produce wild esters and aromas that are like nothing else. After 10 days, the tanks were drained and pressed to allow a saccromyces fermentation take place to complete the alcoholic fermentation. Immediately following the wines were racked with lees to barrels for secondary fermentation and a quick 3 month aging process. The blend was assembled in early January 2022 and bottled shortly thereafter to lock down the freshness.

Tasting Notes

Heady aromas of strawberry, bubblegum, tangerine, and leafy herbs emerge from the glass with each swirl. The interesting savory component from the stems allow our 2021 Carbonic Grenache to be incredibly complex. This wine is light on its feet with flavors of cherry, mint, and a stocky quality which give the wine a subtle structure.

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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: Paso Robles

Harvest Dates: August 13, 2021

Aging: 3 months in Neutral French Oak

Alcohol: 14.30%

pH: 3.6

TA: 5.4 g/100 ml

Production: 324 cases

