

Destinata

BY TOOTH & NAIL

2020 Syrah

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

Aromas & Flavors

The 2020 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 pepper and mocha. 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.

Making

In keeping with the Destinata ethos, every effort was made to stay true to the source and nature's intent. The grapes were hand-harvested in the cool morning hours of October 8, 2020. The fruit was destemmed and fermented with native yeasts in headless oak puncheons and small stainless steel tanks. A small lot of freshly picked Viognier grapes (2.5% of the total wine) was incorporated into the destemmed Syrah to help lift the aromatics and highlight the purple and blue notes of the wine. After 10 days on the skins, the wine was pressed off into neutral French oak barrels for secondary fermentation and maturation. The wine was bottled unfiltered and unfiltered in May of 2021.

Pour now. Do not cellar. Live for today



Appellation: Santa Barbara County
Harvest Dates: October 8, 2020
Aging: 5 months in neutral French oak barrels
Alcohol: 14.1%
pH: 3.70
TA: .56 g/100 ml
Production: 225 cases

