

## 2020 TNT

### Applegate Valley

Layne Vineyard is one of the original vineyards in the Applegate Valley. These vines were planted in 1975 by Roger Layne and grafted over to Tannat in 2009. Tannat can be a tannic and brooding wine, but the elevation of the Applegate Valley (Layne sits at 1500 feet) makes the acid an even more compelling force and brings about balance and grace. TNT shows off aromas of opulent boysenberry and black cherry accented by candied violet. Subtle spice notes support the expressive fruit, and flint and tobacco round out the wine with some savory character.

### Technical Information

**Grape Varietals:** 100% Tannat

**Vineyard:** Layne Vineyard

**Final pH:** 3.49

**Final TA:** 6.8 g/L

**Alc. By Vol.:** 13.56%

**Winemaking:** 30% of the clusters were left whole for spice and tannin from the stems, and more berry flavors from the whole grapes. Native fermentation kicked off after 3 days and took just 16 days to finish. We managed the cap through pigeage and pump overs, accentuating the fruit and softening the tannins. After primary fermentation we pressed the skins very gently, only reaching 0.4 bar of pressure. The wine was then moved to 25% new French oak, and 75% neutral, in puncheon format (double sized barrels) where it went through spontaneous malolactic fermentation and slow, undisturbed elevation for 32 months. Sulfur was added prior to bottling, the free SO<sub>2</sub> was 19ppm at bottling.

