

2016 T.N.T. 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 is historically considered a rather tannic and astringent varietal. However, due to site and viticulture, our 2016 TNT is sleek and balanced. The wine shows off immediate aromas of opulent blueberry, boysenberry, and loganberry accented by a candied violet high note. Subtle spice notes support the already expressive fruit, while the varietal's natural tannins provide ample structure. Balanced and bright acidity yield a long and palate-cleansing finish, providing a great wine to pair with just about any meal.

Technical Information

Grape Varietals: 100% Tannat

Vineyard: Layne Vineyard

Final pH: 3.46

Final TA: 6.8 g/L

Alc. By Vol.: 14.2%

Winemaking: 30% whole-cluster fermentation. In lieu of sulfur, we use dry ice, to mitigate oxygenation while keeping microbial health of the grapes, including the native yeast we allow to kick off, and complete, primary fermentation. Pigeage and punchdowns are conducted twice a day for three weeks until dry. Pressed gently into neutral French oak barrels and puncheons. Aged for **30 months**. Minimal sulfur added at the completion of malolactic fermentation, and just before bottling. No use of enzymes or fining agents were employed, and never filtered.

Recent Review

90 points—"The bouquet offers up fine complexity in its blend of dark berries, cassis, roasted meats, saddle leather, a bit of pepper, cigar smoke and a fine base of soil tones. On the palate the wine is deep, full-bodied, robust and chewy, with an excellent core, firm, well-integrated tannins and fine length and grip on the complex finish. This is cruising along beautifully and will age very nicely. It is not unapproachable today, albeit still fairly chewy (this is Tannat after all!), but I would opt to give it at least a few more years in the cellar to let it soften up a bit more. Good juice. 2023-2045."
(VFTC, Gilman, Jan/Feb 2020)

