

BLACK ANKLE

vineyards



2016 Leaf-Stone

Vineyard

Geology: Decomposing Phyllite with veins of quartz
1/2 meter of topsoil with 50% small rocks, fractured rock
below allows water and roots to penetrate easily

Vines per hectare: 4700

No herbicides or artificial fertilizers, no irrigation

Typical precipitation: 75-100mm per month, evenly spaced

Hand picking date: September 27th

PH at harvest: 3.65

Potential alcohol: 13%

Winery

Fermentation: wild yeast with 8 day cold soak, 28C peak,
Pump-over 3x daily from start of fermentation until 6% potential
alcohol

Total time on skins: 34 days

18 months in French Oak barrels, 20% new

In the Bottle

Blend: 100% Syrah

Bottled: Spring 2018

Cases produced: 145

Winemakers: Sarah O'Herron & Edward Boyce

