

2022 Syrah, Den Chosta Sonoma Coast 12.7% abv Seven barrels produced

Den Chosta is Irish for, "Of the Coast", and is a nod to our ancestors and the microclimate that influenced this wine.

Vineyards:

Flocchini Vineyard, Petaluma Gap - 70%

- Organically (uncertified) farmed by hand
- Sand, Gravel, Adobe Clay soils
- 90 feet above sea level
- 3 miles from San Pablo Bay

Saint Marks, Russian River Valley, Sonoma Coast - 30%

- Organically (uncertified) farmed by hand
- No-spray vineyard, dry-farmed
- Goldridge Sandy Loam soils
- 150 feet above sea level

Winemaking:

- Hand-sorted directly into fermenter 75% whole cluster
- Native primary fermentation, natural malolactic conversion
- Aged 10 months
- Bottled unfined and unfiltered

Total Production: 180 cases