

2016 SYRAH
Kalanna
EDNA VALLEY



The original pet project of Othman daughters Kala and Anna, the first vintage was produced in 2003 and was met with high acclaim. Tiny clusters and berries that yield concentrated aromas of wild blueberries, peppercorns and black currant with a mouthfeel of crushed velvet. Plush notes of shiso leaf and blackberry preserves linger on the extended finish. \$48

- Hand harvested, cold fruit from first morning pick – October 1, 2016
 - Low vineyard yield 1.5 tons per acre – 25.3° Brix
 - Fermented in small open top tanks
 - 4 day cold soak, 14 day fermentation, peak temperature 80°
 - Hand punched down many times daily as needed
 - Pressed off just dry, tank settled then racked to small French oak barrels for 17 months aging
 - Once the fresh wine is transferred from the press pan, all moving of the wine is done with inert gas pressure.
- When handling the wine, care is taken at all opportunities to avoid shear.
- Wine analysis – 15.2% Alcohol, .6 TA, 3.4 pH

The 2016 vintage was sourced in entirety from Lewis Vineyard, nestled in the San Luis Range in the Edna Valley Appellation. Located less than five miles from the Pacific Ocean on California's Central Coast, the valley has an east/west orientation allowing for the nighttime funneling of fog that provides temperate growing conditions for Syrah. Early spring warming, mild summer temperatures and late arriving cold fall temperatures provide a long growing season for the development of deep color and complex phenolic development. It has been said among industry professionals that Syrah likes a view. Syrah thrives on hillsides where soils are sparse, reducing yields and concentrating flavors.

KYNSI WINERY

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