

# 22 Pirates

## 2016 RED BLEND

### Story

22 Pirates was created to utilize some of the best grapes and wines scattered throughout the best wine growing regions in all of California. California has often been compared to many other wine regions around the world, but many would argue that no other region mirrors California better than the Rhone Valley. We created 22 Pirates to showcase those varietals and the extremely complex and outstanding wines that can be created when you strip away the varietal designation and simply make the best wine you can with the many grape varietals that are farmed throughout California. The wine uses any or all of the 22 Rhône varietals recognized in California, to create this beautiful and intricate wine.

### Harvest Notes

The 2016 Harvest season was one that has already been recognized for its outstanding quality and its high probability for aging potential. The 2016 season was the final year of a long standing drought throughout California and the vines had begun to show signs of stress. As with many fruit bearing plants, when a vine is stressed it focuses all of its energy on creating and developing its fruit, this helps it survival. The spring was mild and the summer was seasonably above average in temperatures, giving us ideal conditions for growing the highest quality grapes possible. 2016 yields were still below average, as with the previous two vintages, but the quality certainly made up for the lack of quantity.

### Winemaking Notes

The 2016 22 Pirates wine was sourced from premium vineyards from throughout California. Painstaking trials and blending went in to the creation of the highest quality final product possible. The grapes are sourced from sustainably farmed vineyards and given ultra-premium style winemaking techniques to ensure the utmost of quality. The grapes are given extended cold soaking prior to fermentation and extended maceration post fermentation for maximum extraction of color and tannins. The wines are pumped over 3+ times per day for 2 weeks during peak fermentation to aid in the extraction process and provide a clean fermentation to maintain quality. Once finished, the wines are aged in premium French oak for 12 - 18 months prior to final blending and bottling.

### Technical Information

Vineyard: 100% Clos LaChance Estate Vineyards

Harvest date: 9/1 – 10/15

Average Brix at Harvest: 25.5

PH: 3.68

TA: 0.59

RS: 6.0

Blend: 65% Syrah, 13% Petite Sirah, 10% Cinsault, 10% Carignane, 2% Viognier

Bottling Date: 12/1

Alcohol %: 14.5%

