

# 2021 KERNER

## Mary Lyon's Yard Old Mission Peninsula



This is 100% Kerner fermented in old French Oak Puncheons (500 Liter barrels - a typical barrique barrel is 225 Liters). The oak fermentation does not add any typical oak or toast overtones. Instead, the oak vessel gives a more open oxidative fermentation which helps to augment the fruit aromas in the wine. After about 3 months in barrel the wine is removed from the yeast and aged in Stainless steel to preserve these primary fruit and floral qualities.

The 2021 vintage was a warm year with ample rain. The vines easily ripened the crop with most wines showing lower than average acidity yet sugars did not spike so the alcohol is in balance. The 2021 wines will seem more voluptuous because of the lower acidity. These Kerner grapes also had a notable amount of botrytis - a mold that dries out the berries and concentrates the flavor. It also lends a viscous thick quality and moderate honey tones to the resulting wine. The 2021 wines will show a little more bitterness in their youth but this will ultimately resolve into a structural point that will help balance out the lower acidity.

### THE VINEYARD

#### Island View Orchard

APPELLATION: Old Mission Peninsula  
VARIETIES: Pinot Gris, Blaufränkisch, Northern  
Spy Apples, Chardonnay, Kerner, Auxerrois  
ACREAGE: 11.33  
GROWN BY: John and Gloria Lyon



### WINE GEEK TECHNO SPEAK

RESIDUAL SUGAR: .1 g/L  
PH: 3.41  
TA: 4.95 g/L  
ALCOHOL: 12.6%  
CASES PRODUCED: 391  
FERMENTED: 3 Months Oak Puncheons  
AGED: 3 Months Stainless Steel  
AGING WINDOW: 6 years