

# 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 imparts a more open oxidative fermentation, which helps to augment the fruit aromas in the wine. After about three 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 warm with ample rain. The vines easily ripened the crop with most wines showing lower than average acidity, yet the sugars did not spike, so the alcohol stayed 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, and lends a viscous quality and moderate honey tones to the resulting wine.

## THE VINEYARD

### Lyon Farm/Island View Orchard

Appellation: Old Mission Peninsula

Varieties: Pinot Gris, Blaufränkisch, Chardonnay, Kerner, Auxerrois,

Northern Spy apples

Acreage: 11.33

Year Planted: 2014

Grown by: The Lyon Family



### wine specs

RS: .1 g/L

PH: 3.41

TA: 4.95 g/L

ABV: 12.6%

391 cases

Fermented: 3 months

French Oak puncheons

Aged: 3 months stainless

Aging window: 6 years

### distinctions

2022 Dan Berger

International Silver

2022 Jefferson Cup

Invitational Silver