

# 2022 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.

Although not widely familiar, Kerner has quickly become a favorite grape for us to work with. There are approximately 200 acres of Kerner planted in the US, and one of those is planted for LFC. The 2022 vintage had a measurable amount of noble rot. The impact on the wine is a desired density with honeyed qualities, and a viscous mouthfeel. The resulting wine has a noted opulence.

## 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: 0

PH: 3.23

TA: 6.15 g/L

ABV: 12.9%

344 cases

Fermented: 3 months

French Oak puncheons

Aged: 3 months stainless

Aging window: 6 years

### distinctions

TEXSOM Platinum