



## 2014 Cabernet Sauvignon Grassini Family Vineyard

Appellation:	Happy Canyon of Santa Barbara
Vineyard:	Grassini Family Vineyard
Varietals/Clones:	72% entav clone 341/28% entav clone 191
Harvest:	By hand, night of September 24 <sup>th</sup>
Yields:	2.0-3.3 tons per acre
Crush:	100% whole berry destemmed into small oak & stainless steel open top fermenters
Innoculum:	Multiple Selected Yeasts with good fermentation kinetics with Happy Canyon Cabernet Sauvignon.
Fermentation:	20-25 day active, with pumpovers 2 times daily
Barrel Regime:	100% French oak Orion barrels, 55% new- 22months elevage
Bottling:	Without fining or filtration on August 2, 2016
Alc:	14.8%
TA:	0.572 g/100ml
pH:	3.83
Production:	360 cases
Price:	\$56.00