



## 2014 Cabernet Sauvignon Los Potreros

Appellation:	Happy Canyon of Santa Barbara
Vineyard:	75% Starlane Vineyard, Block 28; 25% Grimms Bluff, Block 8
Varietals/Clones:	Starlane- Clone 191; Grimms Bluff- Clone 04
Harvest:	By hand at night. Starlane Sept. 16 <sup>th</sup> ; Grimms Bluff Sept. 23 <sup>rd</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, 50% new- 22months elevage
Bottling:	Without fining or filtration on August 2, 2016
Alc:	14.8%
TA:	0.61 g/100ml
pH:	3.8
Production:	400 cases
Price:	\$72.00