Vineyards: John Sebastiano and La Encantada Vineyards

Clone(s): Dijon 115, Dijon 667, Dijon 777 & 2A

Harvest: August 12th to September 6th, 2014, depending on each block’s site

Yields: 2014 yields in the Sta. Rita Hills averaged 3.5-4.5 tons per acre

Crush: Whole berry destemmed into open top fermenters; 2-5 day pre-inoculate-cold maceration

Innoculum: RC212, 3001 & AMH

Fermentation: 10-14 day active, with punchdowns 2 times daily

Barrel Regime: 17 months in French oak barrels 18% new

Racking: Without pumping, once in April 2015, then again prior to bottling in March 2016.

Alc: 13.4%

Ph: 3.72

T.A: 0.54 g/100mls

Bottling: Without fining or filtration on March 14, 2016

Production: 1934 cases

Retail Price: $38