



2015 Cabernet Franc Tinaquaic Vineyard

Vineyard:	Tinaquaic "Alta", planted in 1989 – Santa María Valley Tinaquaic "bajita" planted in 2008
Varietals/Clones:	87% Cabernet Franc Clone 01, Clone 04 and Clone 623 13% Petit Verdot Clone 400
Harvest:	By hand in the mornings of Sept. 11 th (Petit Verdot), Sept. 3 rd & 11 th (Cabernet Franc)
Yields:	Cabernet Franc Bajita = 1.7 Cabernet Franc Alta = 0.72 TPA Petit Verdot=1.5pa
Crush:	100% whole berry destemmed into open top fermenters
Innoculum:	Various commercial strains that have good fermentation kinetics with Cabernet Franc
Fermentation:	25-30 day active, with pumpovers twice daily
Barrel Regime:	Cabernet Franc 22 months ageing in Francois Freres oak barrels, 40% new Petit Verdot 22 months ageing in Nadalie American Oak Barrels, 50% new.
Bottling:	Without fining or filtration on August 2 nd , 2017
Alc:	14.5%
TA:	0.66 g/100ml
PH:	3.69
Price:	\$50.00
Production:	370 cases