



2015 PAJARITO

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| Appellation: | Happy Canyon |
| Vineyards: | Vogelzang Vineyard |
| Varietals/Clones: | Merlot (50%), Vogelzang Vineyard Block B2, Clone 181 Petit Verdot (50%), Vogelzang Vineyard Block G3, Clone 400 |
| Harvest: | By hand at night. Petit Verdot September 12th, Merlot September 16 th |
| Yields: | Averaged 3.5 TPA |
| Crush: | Whole berry destemmed as individual lots into small, open top fermenters |
| Innoculum: | Various commercial yeast strains that have good fermentation kinetics with our Bordeaux varietals from Happy Canyon |
| Fermentation: | 25-30 day active, with pumpovers 2X daily |
| Barrel Regime: | 22 months in French and American oak barrels, 50% new |
| Bottling: | without fining or filtration, August 2, 2017 |
| Alc: | 14.2% |
| TA: | 0.56 grams/100 ml |
| PH: | 3.76 |
| Production: | 300 cases |
| Price | \$44.00 |