Appellation: Santa Maria Valley
Clone(s): 1.25 acres Dijon 667; 1.25 acres Dijon 777 Planted in 2006
Harvest: By hand at night on August 25 and September 2, 2016
Yields: Around 3.5 tons per acre (4.5 ppv)
Crush: Whole berry destemmed into small, open-top fermenters
Innoculum: AMH and 3001 after a 4-5 day cold maceration
Fermentation: 10-14 day active, with punch downs 2 times daily
Barrel Regime: 100% French oak, very tight grain 3-year aged wood, medium + toast with toasted heads, 1/3 new; 17 months elevage
Racking: Without pumping, once February 2017; then prior to bottling March 2018
Bottling: Without fining or filtration on March 6, 2018
Alc: 14.0% by volume
TA: 0.62 g/100ml
pH: 3.43
Production: 550 cases
Retail: $65.00