Appellation:  Santa Maria Valley
Vineyard:  Cambria Estate, Julia’s Block “B3”
Clone:  Pommard
Harvest:  By hand, August 29, 2016
Yields:  Around 2 tons per acre
Crush:  Whole berry destemmed into small, open top fermenters
Innoculum:  ADY-3001 after a 5 day cold maceration
Fermentation:  10 day active, with punch downs 2 times daily
Barrel Regime:  100% François Frères French oak, tight and very tight grain 3-year aged wood, medium + toast with toasted heads, 46% new; 17 months elevage.
Racking:  Without pumping, once February 2017, then prior to bottling March 2018
Bottling:  March 6, 2018 – without fining or filtration
Alc:  14.0% by volume
TA and pH:  0.50 g/100ml and 3.80
Production:  325 cases
Retail:  $66.00