



foxen 7200

2016 Pajarito

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| Appellation: | Happy Canyon of Santa Barbara |
| Blend/Vineyards: | 50% Merlot – Vogelzang Vineyard, Block B2 50% Petit Verdot – Vogelzang Vineyard, Block G3 |
| Clones: | Merlot – Entav 181; Petit Verdot – Clone 400 |
| Harvest: | By hand on September 9 th & September 28 th |
| Yield: | About 4 tons per acre |
| Crush: | Whole-berry destemmed into small, open-top fermenters in individual varietal lots |
| Inoculum: | VQ51 |
| Fermentation: | 21 days active, with pump-overs 2 times daily |
| Barrel Regime: | 22 months in 225L French and American oak barrels, 43% new |
| Racking: | Initially in April 2017, then blended in January 2018, then lastly prior to bottling in July 2018 |
| Bottling: | August 2, 2018 – without fining or filtration |
| Alcohol: | 15.0% |
| pH: | 3.83 |
| TA: | 0.547 g/100 mL |
| Production: | 344 cases |
| Retail Price: | \$46 |