



foxen7200

## 2007 Cabernet Franc, Tinaquaic Vineyard (Dry Farmed)

Appellation: Santa Maria Valley

Clone(s): California Clone 1

Harvest: By hand early morning October 10, 2007

Yields: Extremely light at 1 ton/acre (1 ½ lbs per vine)

Crush: Whole berry destemmed into a small open top fermenter

Innoculum: Bordeaux yeast after a 4 day cold maceration

Fermentation: 12 day active, with pumpovers 2 times daily

Barrel Regime: Saury French Bordeaux barrels(4), 100% new, aged for 22 months

Bottling: August 3<sup>rd</sup>, 2009 without fining or filtration

Production: 100 cases (1/2 bottle per vine)