



2008 Cabernet Franc, Rock Hollow Vineyard

Appellation: Santa Ynez Valley (Alamo Pintado Hills)

Clone(s): Entav 332 (Bordeaux)

Harvest: By hand, early morning October 29

Yields: 3.0 tons per acre

Crush: Whole Berry destemmed into small, open top fermenters

Innoculum: ADY-BDX after a 6 day cold maceration

Fermentation: 20 days, with pump overs 2 times daily

Alc: 14.5%

Barrel Regime: 22 months in Transaud French oak barrels, 100% new

Bottling: August 9, 2010 without fining and filtration

Production: 350 cases