



foxen7200

## 2008 Cabernet Franc, Tinaquaic Vineyard (Dry Farmed)

Appellation: Santa Maria Valley

Clone(s): 4

Harvest: By hand, early morning Oct 14

Yields: 2/3 of a ton per acre

Crush: Whole berry destemmed and gravitied to French oak fermenters

Innoculum: ADY- Bordeaux after cold maceration

Fermentation: 18 days, with pumpovers 2 times daily

Barrel Regime: 100% new Saury French oak barrels for 22 months

Bottling: August 9, 2010 without fining or filtration

Production: 75 cases