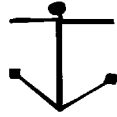


foxen7200



2006 Cabernet Franc, Tinaquaic Vineyard (Dry Farmed)

Appellation: Santa Maria Valley

Clone(s): California Clone 1

Harvest: Hand Harvested on October 21, 2006

Yields: 2 ½ Tons/Acre; less than 4 pounds per vine

Crush: Whole berry destemmed into open top fermenters

Innoculum: ADY- Bordeaux

Fermentation: 17 days with pumpovers, 2 times daily

Barrel Regime: 22 months in French Saury cooperage, 80% new

Bottling: September 4th, 2008. Without fining or filtration

Winemaker's Notes:

Smoked jalapeño and chipotle with hints of blueberries and plumcake tobacco.

Production: 258 cases

Retail: \$40.00