



foxen 7200

2016 Cabernet Sauvignon Los Potreros

Appellation:	Happy Canyon of Santa Barbara
Vineyard:	52% Starlane Vineyard, Block 28; 48% Grimm's Bluff, Block 8
Clones:	Starlane- Clone 191; Grimm's Bluff- Clones FPS 04 & Entav 169
Harvest:	By hand on September 27 th & September 28 th
Yield:	About 2.5 tons per acre
Crush:	Whole berry destemmed into small open top fermenters in individual clonal lots
Inoculum:	Multiple Selected Yeasts with good fermentation kinetics with Happy Canyon Cabernet Sauvignon after a 3-day cold maceration
Fermentation:	18 days active, with pump-overs 2 times daily
Barrel Regime:	22 months in 225L French Oak barrels, 40% new
Racking:	Once in April 2017, then again prior to bottling July 2018
Bottling:	August 1, 2018 - without fining or filtration
Alc:	14.7%
pH:	3.81
TA:	0.566 g/100ml
Production:	470 cases
Price:	\$75.00
Reviews:	94 points from Jeb Dunnuck, October 2019 91 points from Vinous, September 2019 91 points from Wine Advocate, September 2019 91 points from Wine Enthusiast, June 2019