



foxen 7200

2017 Los Potreros  
Cabernet Sauvignon

Appellation:	Happy Canyon of Santa Barbara
Blend/Vineyards:	100% Cabernet Sauvignon 50% Star Lane – Block 28 & 50% Grimm's Bluff – Block 8
Clones:	Star Lane – 191; Grimm's Bluff – FPS 04 & Entav 169
Harvest:	By hand on September 22 <sup>nd</sup> and October 5 <sup>th</sup>
Yield:	About 3 tons per acre
Crush:	Whole-berry destemmed into small, open-top fermenters in individual clonal lots
Inoculum:	BDX after a 3-day cold maceration
Fermentation:	20 days active, with pump-overs 2 times daily
Elevage:	22 months in 225L French Oak barrels, 58% new
Racking:	Initially in April 2018, then blended in January 2019, then lastly prior to bottling in July 2019
Bottling:	July 31, 2019 – without fining or filtration
Alcohol:	14.2%
pH:	3.72
TA:	0.588 g/100 mL
Production:	477 cases
Retail Price:	\$76