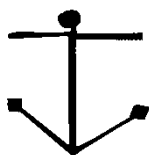


FOXEN



2017 Pinot Noir Fe Ciega Vineyard

Appellation:	Sta. Rita Hills
Vineyard:	Fe Ciega
Clones:	Pommard, Dijon 115, & Dijon 667
Harvest:	By hand on September 8 th
Yield:	About 1.75 tons per acre
Crush:	Whole-berry destemmed in to small, open-top fermenters as individual clonal lots
Inoculum:	3001 after a 3-day cold maceration
Fermentation:	10 days active, with punch downs 2 times daily
Barrel Regime:	16 months in 228L very tight grain French Oak barrels, 44% new
Racking:	Once in March 2018, then again prior to bottling in March 2019
Bottling:	March 18, 2019 – without fining or filtration
Alcohol:	14.2%
pH:	3.86
TA:	0.551 g/100mL
Production:	224 cases
Retail:	\$70
Reviews:	95 points from Jeb Dunnuck, October 2019 93 points from Vinous, September 2019 93 points from Wine Enthusiast, December 2019