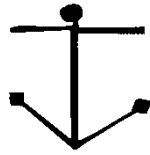


FOXEN



2018 Pinot Noir Fe Ciega Vineyard

Appellation:	Sta. Rita Hills
Vineyard:	Fe Ciega
Clones:	Dijon 115, Dijon 667, Mt. Eden & Pommard
Harvest:	By hand on September 15 th and September 18 th
Yield:	About 1.5 tons per acre
Crush:	Clone 115 – 10% whole cluster, 90% whole-berry destemmed in to a small, open-top fermenter; Other clones – whole-berry destemmed in to small, open-top fermenters as individual clonal lots
Inoculum:	3001 and RC212 after a 2-day cold maceration
Fermentation:	14-21 days active, with punch downs 2 times daily
Levage:	16 months in 228L French Oak barrels, 33% new
Racking:	Once in April 2019, then again prior to bottling in March 2020
Bottling:	April 6, 2020 – without fining or filtration
Alcohol:	13.3%
pH:	3.55
TA:	0.585 g/100mL
Production:	274 cases
Retail:	\$72