

FOXEN



2021 Rosé of Mourvèdre

Appellation:	Santa Ynez Valley
Blend/Vineyard:	100% Mourvèdre - Vogelzang
Clone:	571
Harvest:	By hand on September 16 th
Yield:	About 3 tons per acre
Press:	Whole-cluster pressed on a gentle cycle
Inoculum:	Commercial yeast – ICV SunRose
Fermentation:	10 days active in neutral 500L French oak puncheons
Elevage:	Sur lies for 5 months
Racking:	Once prior to bottling in early March 2022
Bottling:	March 21, 2022 - after cold stabilization & filtration
Alcohol:	12.1%
pH:	3.19
TA:	0.680 g/100mL
Production:	213 cases
Price:	\$26.00