

FOXEN



2014 Pinot Noir Sta. Rita Hills

Vineyards:	John Sebastiano and La Encantada Vineyards
Clone(s):	Dijon 115, Dijon 667, Dijon 777 & 2A
Harvest:	August 12 th to September 6 th , 2014, depending on each block's site
Yields:	2014 yields in the Sta. Rita Hills averaged 3.5-4.5 tons per acre
Crush:	Whole berry destemmed into open top fermenters; 2-5 day pre-inoculate-cold maceration
Innoculum:	RC212, 3001 & AMH
Fermentation:	10-14 day active, with punchdowns 2 times daily
Barrel Regime:	17 months in French oak barrels 18% new
Racking:	Without pumping, once in April 2015, then again prior to bottling in March 2016.
Alc:	13.4%
pH:	3.72
T.A:	0.54 g/100mls
Bottling:	Without fining or filtration on March 14, 2016
Production:	1934 cases
Retail Price:	\$38
Reviews:	91 points – Wine Advocate, Dunnuck 91 points – Wine Enthusiast 90 points – Tasting Panel 90 points – California Grapevine, Ponomareff