

Vineyards: 45 % Bien Nacido, 55% Riverbench

Clone(s): Dijon 115, Dijon 667, Pommard, Swan & 2A

Marvest: August 1 - 21, 2016, depending on each block at each site

Yields: 2016 yields in the Santa Maria Valley averaged 2.0-3.5 tons per acre

Crush: Whole berry destemmed into open top fermenters; 2-5 day pre-inoculate-cold

maceration

Inoculum: RC212, RA17, 3001, AMH

Fermentation: 10-14 day active with punch downs 2 times daily

Barrel Regime: 9 months in French oak barrels 1-6 years old

Racking: Without pumping, once late winter 2016, and again prior to bottling

Alc: 13.5%

Ph: 3.85

T.A: 0.525 g/100mls

Bottling: August 1, 2017, without fining or filtration

Production: 3800 cases

Retail: \$36

Reviews: 91 points from Wine Enthusiast, December 2018