

Vineyards: John Sebastiano and La Encantada Vineyards

Clone(s): Díjon 115, Díjon 667, Díjon 777, Díjon 828 & Swan

Harvest: August 11th to September 9th, 2016, depending on each vineyard's site

Yields: 2016 yields in the Sta. Rita Hills averaged 2.5-3.5 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 punch downs two times daily

Barrel Regime: 17 months in French oak barrels 40% new

Racking: Without pumping, once in February 2017, then again prior to bottling in

March 2018.

Alc: 13.4%

pH: 3.68

T.A: 0.54 g/100mls

Bottling: Without fining or filtration on March 7, 2018

Production: 391 cases

Retail Price: \$38

Reviews: 91 points from Wine Enthusiast, December 2018

90 points from Vinous, September 2018