

FOXEN



2016 “Old Vines ~ Dry Farmed” Syrah Tinaquaic Vineyard

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| Appellation: | Santa Maria Valley |
| Blend: | 100% Syrah |
| Harvest: | By hand on September 23 rd , 2016 |
| Yields: | 1.6 tons per acre and approx. 2.3 pounds per vine |
| Crush: | 75% whole-cluster into open-top, oak fermenters; 4-day cold maceration |
| Innoculum: | Native (spontaneous house) |
| Fermentation: | 21 day active with pump overs by hand 2 times a day |
| Barrel Regime: | 20 months in large format French and Hungarian oak puncheons & barrels, 80% new |
| Racking: | Once in spring 2017, and bottled in June 2018 |
| Bottling: | Without fining or filtration in June 2018 |
| Alcohol: | 13.9% by volume |
| TA: | 0.56 g/100ml |
| pH: | 3.90 |
| Production: | 180 cases |
| Retail Price: | \$56 |
| Reviews: | 93-96 points from Vinous, September 2018 92+ points from Wine Advocate, September 2019 91 points from Wine Enthusiast, March 2019 |