

# FOXEN



## 2017 Pinot Noir Santa Maria Valley

Appellation:	Santa Maria Valley
Vineyards:	55% Riverbench & 45% Bien Nacido
Clones:	Dijon 115, Dijon 667, Pommard, Swan & 2A
Harvest:	By hand between August 17 <sup>th</sup> and August 31 <sup>st</sup>
Yield:	About 3.25 tons per acre
Crush:	Whole-berry destemmed in to small, open-top fermenters as individual clonal lots
Inoculum:	Various yeasts with good fermentation kinetics with Santa Maria Valley Pinot Noir
Fermentation:	10-14 days active, with punch downs 2 times daily
Barrel Regime:	9 months in 228L French Oak barrels, between 1 and 6 years old
Racking:	Once in February 2018, then again prior to bottling in July 2018
Bottling:	July 30, 2018 – without fining or filtration
Alcohol:	13.5%
pH:	3.86
TA:	0.520 g/100mL
Production:	3,500 cases
Retail:	\$36
Reviews:	91 points from Jeb Dunnuck, October 2019