

FOXEN



2019 Rosé of Mourvèdre

Appellation:	Santa Ynez Valley
Blend/Vineyard:	100% Mourvèdre - Vogelzang
Clone:	4
Harvest:	By hand on September 27 th
Yield:	2 tons per acre
Press:	Foot stomped, then pressed on a gentle cycle
Inoculum:	Native house yeast
Fermentation:	30 days active in neutral 500L French oak puncheons
Elevage:	Sur lies for 6 months, with some batonnage
Racking:	Once prior to bottling in March 2020
Bottling:	April 6, 2020
Alcohol:	13.0%
pH:	2.99
TA:	0.788 g/100mL
Production:	260 cases
Price:	\$26.00