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2018 Cabernet Franc – Tinaquaic Vineyard
Heritage Collection

This wine was created for our Foxen Heritage Collection project that celebrates Foxen co-founders', Dick Dore and Bill Wathen's, original 1989 plantings at the historic Rancho Tinaquaic. The Heritage Collection is sourced from Foxen's old-vines, dry farmed and sustainably grown grapes in our upper Tinaquaic Vineyard and deserves to be celebrated. This selection of wine is not only extremely limited in production, it also highlights the unique tate profiles and complexities that only these old vines can provide.

Appellation:	Santa Maria Valley
Vineyard:	Tinaquaic
Clone:	FPS 04; own-rooted
Harvest:	By hand on October 26th
Yield:	About 1.6 tons per acre; 2.3 pounds per vine
Crush:	Whole-berry destemmed into a small, open-top fermenter
Inoculum:	Lallemand CSM after a 3-day cold maceration
Fermentation:	17 days active with pump-overs twice daily
Elevage:	22 months in 225L French oak barrels, 33% new
Racking:	Initially in April 2019, then again in January 2020, then lastly prior to bottling in July 2020
Bottling:	July 22, 2020 - without fining or filtration
Alcohol:	14.9%
pH:	3.63
TA:	0.62 g/100mL
Production:	150 cases
Retail Price:	$56

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Reviews: 94 points – Vinous | 94 points – Jeb Dunnuck | 91 points – Wine & Spirits