



## 2014 Guillermo Grosso

Appellation: Santa Ynez Valley

Vineyard: Vogelzang Vineyard (50% Cabernet Sauvignon)  
Faith Vineyard (50% Sangiovese)

Varietals/Clones: Cabernet Sauvignon; Clones 08, 337, & See  
Sangiovese Clone: Rodino

Harvest: At night, by hand. Cabernet Sauvignon: October 7<sup>th</sup> and 17, 2013;  
Sangiovese October 4<sup>th</sup>.

Yields: ~3.5 tons per acre

Crush: Whole berry destemmed into open top fermenters

Innoculum: Various yeast strains that have good kinetic history with these  
grapes.

Fermentation: 3.5 day cold maceration then a 15-20 day active fermentation with  
pumpovers twice daily.

Barrel Regime: 22 months in Taransaud French oak; 40% new

Bottling: Without fining or filtration, August 3, 2016

Alc: 14.6%

TA: 0.65 g/100ml

PH: 3.65

Production: 370 cases

Price: \$35.00