



foxen 7200

2016 Pajarito

Appellation:	Happy Canyon of Santa Barbara
Blend/Vineyards:	50% Merlot – Vogelzang Vineyard, Block B2 50% Petit Verdot – Vogelzang Vineyard, Block G3
Clones:	Merlot – Entav 181; Petit Verdot – Clone 400
Harvest:	By hand on September 9 th & September 28 th
Yield:	About 4 tons per acre
Crush:	Whole-berry destemmed into small, open-top fermenters in individual varietal lots
Inoculum:	VQ51
Fermentation:	21 days active, with pump-overs 2 times daily
Barrel Regime:	22 months in 225L French and American oak barrels, 43% new
Racking:	Initially in April 2017, then blended in January 2018, then lastly prior to bottling in July 2018
Bottling:	August 2, 2018 – without fining or filtration
Alcohol:	15.0%
pH:	3.83
TA:	0.547 g/100 mL
Production:	344 cases
Retail Price:	\$46