



foxen 7200

2017 Guillermo Grosso

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| Appellation: | Santa Ynez Valley |
| Blend/Vineyards: | 44% Cabernet Sauvignon – Vogelzang 56% Sangiovese – Williamson-Doré |
| Clones: | Cabernet Sauvignon – 337, 08, and See; Sangiovese – Rodino |
| Harvest: | Cabernet Sauvignon – by hand on September 22 nd , October 3 rd , and October 5 th ; Sangiovese – by hand on September 6 th |
| Yield: | About 4 tons per acre |
| Crush: | Whole-berry destemmed into small, open-top fermenters in individual varietal and clonal lots |
| Inoculum: | Cabernet Sauvignon – BDX & D254 after a 3-day cold maceration Sangiovese – AMH after a 3-day cold maceration |
| Fermentation: | 15-23 days active, with pump-overs 2 times daily |
| Levage: | 22 months in 225L French Oak barrels, 26% new |
| Racking: | Initially in April 2018, then blended in January 2019, then lastly prior to bottling in July 2019 |
| Bottling: | July 30, 2019 – without fining or filtration |
| Alcohol: | 14.6% |
| pH: | 3.49 |
| TA: | 0.666 g/100 mL |
| Production: | 371 cases |
| Retail Price: | \$37 |