



foxen 7200

2017 Pajarito

Appellation:	Happy Canyon of Santa Barbara
Blend/Vineyards:	50% Merlot - Vogelzang - Block B2 50% Petit Verdot - Vogelzang - Block G3
Clones:	Merlot - Entav 181; Petit Verdot - 400
Harvest:	Merlot - by hand on September 20 th ; Petit Verdot - by hand on September 28 th
Yield:	About 4 tons per acre
Crush:	Whole-berry destemmed into small, open-top fermenters in individual varietal lots
Inoculum:	Various commercial yeast strains that have good fermentation kinetics with Bordeaux varietals from Happy Canyon.
Fermentation:	16-20 days active, with pump-overs 2 times daily
Elevage:	22 months in 225L French & American Oak barrels, 33% 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:	14.2%
pH:	3.76
TA:	0.533 g/100 mL
Production:	446 cases
Retail Price:	\$46