



foxen 7200

## 2017 Range 30 West

Appellation:	Happy Canyon of Santa Barbara
Blend/Vineyards:	61% Cabernet Franc – McGinley 39% Merlot – Vogelzang – Block B2
Clones:	Cabernet Franc – Tinaquaic Vineyard Selection; Merlot – Entav 181
Harvest:	Cabernet Franc – by hand on October 6th; Merlot – by hand on September 20th
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:	21 days active, with pump-overs 2 times daily
Levage:	22 months in 225L French Oak barrels, 50% new
Racking:	Initially in April 2018, then blended in January 2019, then lastly prior to bottling in July 2019
Bottling:	July 31, 2019 – without fining or filtration
Alcohol:	14.0%
pH:	3.92
TA:	0.512 g/100 mL
Production:	400 cases
Retail Price:	\$54