



foxen 7200

2017 Volpino

Appellation:	Santa Ynez Valley
Blend/Vineyards:	77% Sangiovese – Faith 23% Merlot – Vogelzang – Block B2
Clones:	Sangiovese – Rodino; Merlot – Entav 181
Harvest:	Sangiovese – by hand on October 6 th ; Merlot – by hand on September 20 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 Sangiovese and Merlot.
Fermentation:	14-20 days active, with pump-overs 2 times daily
Levage:	22 months in 225L French Oak barrels, all once used
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:	3.51
TA:	0.617 g/100 mL
Production:	325 cases
Retail Price:	\$36