



foxen 7200

2018 Guillermo Grosso

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| Appellation: | Santa Ynez Valley |
| Blend/Vineyards: | 62% Sangiovese – Williamson-Doré & Faith 38% Cabernet Sauvignon – Vogelzang – Blocks G4, J2, J & K |
| Clones: | Cabernet Sauvignon – 8, See, 3317 & 347; Sangiovese – Rodino |
| Harvest: | By hand: Cabernet Sauvignon between on October 5 th & October 23 rd ; Sangiovese on September 21 st (Williamson-Doré) & October 22 nd (Faith) |
| Yield: | Cabernet Sauvignon: about 4 tons per acre; Sangiovese – about 2 tons per acre |
| Crush: | Whole-berry destemmed in to small, open-top fermenters as individual varietal lots |
| Inoculum: | Assmannshausen & D254 after a 2-day cold maceration |
| Fermentation: | 14 - 21 days active, with pump-overs 2 times daily |
| Levage: | 22 months in 225L French Oak barrels, 15% new |
| Racking: | Initially in April 2019, then blended in January 2020, then lastly prior to bottling in July 2020 |
| Bottling: | July 21, 2020 – without fining or filtration |
| Alcohol: | 14.3% |
| pH: | 3.58 |
| TA: | 0.605 g/100mL |
| Production: | 324 cases |
| Retail Price: | \$37 |