



foxen 7200

2018 Guillermo Grosso

Appellation:	Santa Ynez Valley
Blend/Vineyards:	62% Cabernet Sauvignon – Vogelzang – Blocks G4, I2, J & K 38% Sangiovese – Williamson-Doré & Faith
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