



2018 Volpino

Appellation:	Santa Ynez Valley
Blend/Vineyards:	57% Sangiovese – Faith 43% Merlot – Vogelzang – Block B2
Clones:	Sangiovese – Rodino; Merlot – Entav 181
Harvest:	By hand: Sangiovese on October 22 nd ; Merlot on October 11 th & October 19 th
Yield:	About 3 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
Elevage:	22 months in 225L French Oak barrels, all neutral
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:	15.0%
pH:	3.65
TA:	0.526 g/100mL
Production:	347 cases
Retail Price:	\$36