

2019 Cabernet Franc Tinaquaic Vineyard

Appellation: Santa María Valley

Vineyard: Tinaquaic - Bajita Block

Clones: 4 & 623

Harvest: By hand on October 11th & October 15th

Yield: About 4 tons per acre

Crush: Whole-berry destemmed in to small, open-top fermenters as individual clonal

lots

Inoculum: EZFerm 44 after a 3-day cold maceration

Fermentation: 21 days active, with pump-overs 2 times daily

Elevage: 22 months in 225 L French Oak barrels, 31% new

Racking: Initially in April 2020, then clonal lots were blended in January 2021, then

lastly prior to bottling in July 2021

Bottling: July 12, 2021 - without fining or filtration

Alcohol: 14.6%

pH: 3.68

TA: 0.635 g/100mL

Production: 448 cases

Retail Price: \$50