



foxen 7200

2019 Guillermo Grosso

Appellation:	Santa Ynez Valley
Blend/Vineyards:	67% Sangiovese – Williamson-Doré 33% Cabernet Sauvignon – Vogelzang
Clones:	Sangiovese – Rodino; Cabernet Sauvignon – 8, See, 341 & 347
Harvest:	By hand: Sangiovese on September 20 th ; Cabernet Sauvignon on October 2 nd , October 8 th & October 15 th
Yield:	About 3.5 tons per acre
Crush:	Whole-berry destemmed in to small, open-top fermenters as individual varietal & clonal lots
Inoculum:	Assmanhausen, BDX & D254 after a 3-day cold maceration
Fermentation:	16-23 days active, with pump overs 2 times daily
Levage:	20 months in 225L French oak & acacia barrels, 33% new
Racking:	Initially in April 2020, then again in January 2021 to blend varietal lots, then lastly prior to bottling in July 2021
Bottling:	July 13, 2021 – without fining or filtration
Alcohol:	14.1%
pH:	3.34
TA:	0.691 grams/100mL
Production:	297 cases
Retail Price:	\$40.00