



foxen 7200

2019 Volpino

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| Appellation: | Santa Ynez Valley |
| Blend/Vineyards: | 67% Sangiovese – Faith 33% Merlot – Vogelzang - Block B2 |
| Clones: | Sangiovese – Rodino; Merlot – 181 |
| Harvest: | By hand: Sangiovese on October 10 th ; Merlot on October 11 th & October 16 th |
| Yield: | About 3 tons per acre |
| Crush: | Whole-berry destemmed in to small, open-top fermenters as individual varietal lots |
| Inoculum: | Assmanhausen, BDX & VQ51 after a 4-day cold maceration |
| Fermentation: | 12-20 days active, with pump overs 2 times daily |
| Levage: | 20 months in 225L French oak barrels, all neutral |
| 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: | 14.6% |
| pH: | 3.54 |
| TA: | 0.577 grams/100mL |
| Production: | 369 cases |
| Retail Price: | \$40 |