

2020 Cabernet Franc Tinaquaic Vineyard

Appellation: Santa María Valley

Vineyard: Tinaquaic - Bajita Block

Clones: 4 & 623

Harvest: By hand on October 2nd & October 6^h

Yield: About 2.5-3 tons per acre

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

lots

Inoculum: EZFerm 44 after a 2-day cold maceration

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

Elevage: 22 months in 225 French oak barrels, 15% new, blend of Alta and bajita

blocks of Tinaquaic

Racking: Initially in April 2021 to blend clonal lots, then again prior to bottling in July

2022

Bottling: July 12, 2022 - without fining or filtration

Alcohol: 14.5%

pH: 3.69

TA: 0.59 g/100mL

Production: 560

cases



Retail Price: \$54