



foxen 7200

2020 Volpino

Appellation:	Santa Ynez Valley
Blend/Vineyards:	71% Sangiovese – Williamson-Doré 29% Merlot – Vogelzang – Block B2
Clones:	Sangiovese – Rodino; Merlot – 181
Harvest:	By hand: Sangiovese on Sept 12; Merlot on Sept 24th & October 2nd
Yield:	About 2.5 tons per acre
Crush:	Whole-berry destemmed into small, open-top fermenters as individual varietal lots
Inoculum:	Assmanhausen & D254 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 2021, then again in January 2022 to blend varietal lots, then lastly prior to bottling in July 2022
Bottling:	July 12, 2022 – without fining or filtration
Alcohol:	14.3%
pH:	3.55
TA:	0.620 grams/100mL
Production:	172 cases
Retail Price:	\$45