



foxen 7200

2020 Volpino

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| Appellation: | Santa Ynez Valley |
| Blend/Vineyards: | 71% Sangiovese – WD 29% Merlot – Vogelzang – Block B2 |
| Clones: | Sangiovese – Rodino; Merlot – 181 |
| Harvest: | By hand: Sangiovese on Sept 12; Merlot on Sept 24th & October 2 nd |
| Yield: | About 2.5 tons per acre |
| Crush: | Whole-berry destemmed in to 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: | 300 cases |
| Retail Price: | \$40 |