

## 2022 Cabernet Franc Tinaquaic Vineyard

Appellation: Santa Maria Valley

Vineyard: Tinaquaic - 23 % Alta and 77% Bajita Block

Clones: 1,4 & 623

Harvest: By hand on October 11th & October 12th

Yield: About 4 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, 30% new, blend of Alta and bajita

blocks of Tinaquaic

Racking: Initially in April 2023 to blend clonal lots, then again prior to bottling in

August 2024 bottling.

Bottling: August 23, 2024 - without fining or filtration

Alcohol: 14.1%

pH: 3.57

TA: 0.57 g/100mL

Production: 311 cases

Retail Price: \$54