



foxen 7200

2022 Pajarito

Appellation:	Santa Barbara County
Blend/Vineyards:	70% Petit Verdot – Tinaquaic – Baja Block 30% Merlot – Vogelzang – Block B2
Clones:	Petit Verdot – 400; Merlot – 181
Harvest:	By hand: Petit Verdot on Sept 12; Merlot on Sept. 22 nd
Yield:	About 4+ tons per acre
Crush:	Whole-berry destemmed in to small, open-top fermenters as individual varietal lots
Inoculum:	EZFerm 44 after a 3-day cold maceration
Fermentation:	12-17 days active, with pump overs 2 times daily
Levage:	20 months in French oak 225L barrels (Merlot) 20% new American oak 225L oak barrels (Petit Verdot) 20% new.
Racking:	Initially in April 2023, then again to blend varietal lots prior to bottling in August 2024
Bottling:	August 23, 2024~ without fining or filtration
Alcohol:	13.4%
pH:	3.88
TA:	0.56 grams/100mL
Production:	249 cases
Retail Price:	\$52