

FOXEN



2012 Cabernet Sauvignon Happy Canyon of Santa Barbara

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| Appellation: | Happy Canyon of Santa Barbara |
| Varietals: | 90% Cabernet Sauvignon from Starlane and Vogelzang Vineyard, 10% Merlot from Vogelzang Vineyard |
| Clone(s): | Cabernet Sauvignon Clone 337, Clone 8 and Clone 191 Merlot Clone 181 |
| Harvest: | By hand on October 8 th , 19 th and 22 nd and 31 st |
| Yields: | 2.5-3.5 tons per acre |
| Crush: | 100% whole berry destemmed into small oak and stainless steel open-top fermenters |
| Innoculum: | Multiple selected yeasts that have good fermentation histories with Happy Canyon fruit |
| Fermentation: | 20-25 day active, with pumpovers 2 times daily |
| Barrel Regime: | 100% French oak Taransaud barrels, 60% new; 22 months elevage |
| Bottling: | Without fining or filtration on August 4, 2014 |
| Alc: | 15.0% by volume |
| TA: | 0.59 g/100ml |
| Ph: | 3.64 |
| Production: | 470 cases |
| Price: | \$38.00 |