



## 2015 Cabernet Sauvignon Happy Canyon of Santa Barbara

Appellation:	Happy Canyon of Santa Barbara
Varietals:	44% Cabernet Sauvignon from Grassini Vineyard and 44% from Vogelzang Vineyard, 12% Merlot from Vogelzang Vineyard
Varietals/Clone(s):	Cabernet Sauvignon Clone 337, Clone 341, Clone 8 and Clone 191 Merlot Clone 181
Harvest:	By hand on September 1 <sup>st</sup> , 12 <sup>th</sup> , 16 <sup>th</sup> , 18 <sup>th</sup> & 21 <sup>st</sup>
Yields:	0.8-2.0 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:	20-30 day active, with pumpovers 2 times daily
Barrel Regime:	100% French oak Taransaud barrels, 75% new; 22 months elevage
Bottling:	Without fining or filtration on August 4, 2014
Alc:	14.1% by volume
TA:	0.59 g/100ml
Ph:	3.82
Production:	350 cases
Price:	\$38.00