

FOXEN



2011 Pinot Noir, Sea Smoke Vineyard

Appellation:	Sta. Rita Hills
Vineyard:	Sea Smoke
Clone(s):	Dijon 115, 667 and 777
Harvest:	By hand on September 23- October 4, 2011
Yields:	1 ton per acre
Crush:	100% whole berry destemmed into upright new French oak barrels
Innoculum:	Assmanhausen, Rc212, and 3001 after 5 day cold maceration
Fermentation:	10-14 days active , with hand punch downs 2 times daily
Barrel regime:	16 months in François Frères barrels, 75% new
Racking:	Without pumping April 2012, then prior to bottling March 2013
Bottling:	Without fining or filtration on March 18, 2013
Alcohol:	14.5% by volume
T.A:	0.71 g/100mls
PH:	3.42
Production:	200 cases
Reviews:	92 Points – Wine Spectator