



## 2013 Guillermo Grosso

Appellation: Santa Ynez Valley

Vineyard: Vogelzang Vineyard (38% Cabernet Sauvignon)  
Faith Vineyard (62% Sangiovese)

Varietals/Clones: Cabernet Sauvignon; Clones 08 and 337  
Sangiovese Clone: Rodino

Harvest: At night, by hand. Cabernet Sauvignon: October 7<sup>th</sup> and 17, 2013;  
Sangiovese October 4<sup>th</sup>.

Yields: ~3.5 tons per acre

Crush: Whole berry destemmed into open top fermenters

Innoculum: Various non-GMO yeast strains that have good kinetic history with these grapes.

Fermentation: 3.5 day cold maceration then a 15-20 day active fermentation with pumpovers twice daily.

Barrel Regime: 22 months in 2, 3 and 4-year-old French oak

Bottling: Without fining or filtration, August 6, 2015

Alc: 14.5%

TA: 0.62 g/100ml

PH: 3.65

Production: 320 cases