



foxen 7200

2013 PAJARITO

Appellation: Happy Canyon

Vineyards: Vogelzang and Happy Canyon

Varietals/Clones: Merlot (50%), Vogelzang Vineyard Block B2, Clone 181
Petit Verdot (50%), Happy Canyon Vineyard Block 10 Clone 40
Vogelzang Vineyard Block 63

Harvest: By hand at night. Petit Verdot November 2nd, Merlot October 8th

Yields: Averaged 3.5 TPA

Crush: Whole berry destemmed as individual lots into small, open top fermenters

Innoculum: Various commercial yeast strains that have a good fermentation kinetics with our Bordeaux varietals from Happy Canyon

Fermentation: 19-21 day active, with pumpovers 2X daily

Barrel Regime: 22 months in French and American oak barrels, 1/3 new

Bottling: without fining or filtration, August 6, 2015

Alc: 15.1 abv

TA: 0.58 grams/100 ml

PH: 3.78

Production: 300 cases