



## 2014 Cabernet Franc, Tínaquaic Vineyard

Vineyard:	Tínaquaic “Alta”, planted in 1989 – Santa María Valley Tínaquaic “bajita” planted in 2008
Varietals/Clones:	83% Cabernet Franc Clone 01, Clone 04 and Clone 623 17% Petit Verdot Clone 400
Harvest:	By hand in the mornings of Sept. 5 <sup>th</sup> (Petit Verdot), Sept. 19 <sup>th</sup> & 22 <sup>nd</sup> (Cabernet Franc)
Yields:	Cabernet Franc Bajita = 2.6 Cabernet Franc Alta = 0.91 TPA Petit Verdot=2.25+pa
Crush:	100% whole berry destemmed into open top fermenters
Innoculum:	Various commercial strains that have good fermentation kinetics with Cabernet Franc
Fermentation:	25-30 day active, with pumpovers twice daily
Barrel Regime:	Cabernet Franc 22 months ageing in François Freres oak barrels, 44% new  Petit Verdot 22 months ageing in Nadalie American Oak Barrels, 50% new.
Bottling:	Without fining or filtration on August 8, 2015
Alc:	14.7%
TA:	0.683 g/100ml
PH:	3.55
Price:	\$50.00
Production:	570 cases