



2014 Cabernet Sauvignon Vogelzang Vineyard

Appellation:	Happy Canyon of Santa Barbara
Varietals:	89% Cabernet Sauvignon 11% Merlot
Clone(s):	Cab Sauv Clone 337, Clone 8, and See Clone; Merlot Clone 181
Harvest:	By hand on September 17 th , 22 nd and 25 th
Yields:	4 – 4.5 tons per acre
Crush:	100% whole berry destemmed into small oak and stainless steel open-top fermenters
Innoculum:	Multiple selected yeasts with good fermentation kinetics with Happy Canyon Bordeaux varietals.
Fermentation:	20-25 day active, with pumpovers 2 times daily
Barrel Regime:	100% French oak Taransaud barrels, 60% new; 22 months elevage
Bottling:	Without fining or filtration on August 2, 2016
Alc:	14.2% by volume
TA:	0.58 g/100ml
pH:	3.89
Production:	400 cases (12x750ml) 15 cases (6x1.5L)
Price:	\$56