



2014 PAJARITO

Appellation: Happy Canyon

Vineyards: Vogelzang Vineyard

Varietals/Clones: Merlot (50%), Vogelzang Vineyard Block B2, Clone 181
Petit Verdot (50%), Vogelzang Vineyard Block 63, Clone 400

Harvest: By hand at night. Petit Verdot September 5th, Merlot September
17th & 22nd

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, 48% new

Bottling: without fining or filtration, August 2, 2016

Alc: 14.3%

TA: 0.58 grams/100 ml

PH: 3.82

Production: 520 cases

Price \$44.00