

FOXEN



2014 Syrah Tinaquaic Vineyard

Appellation:	Santa Maria Valley
Clone(s):	96% Syrah; 4% Viognier
Harvest:	By hand on September 11 th & 12 th , 2014
Yields:	2 tons per acre (3.5 ppv)
Crush:	Whole berry destemmed into open-top fermenters; 4-day cold maceration
Innoculum:	L2056 and Assmanhausen
Fermentation:	15 day active, with punch downs by hand 2 times daily
Barrel Regime:	20 months in large format French and Hungarian oak puncheons & barrels, 40% new
Racking:	Once in spring 2014; then bottled in summer 2016
Bottling:	Without fining or filtration, late June 2016
Alc:	14.9% by volume
TA:	0.65 g/100ml
pH:	3.64
Production:	625 cases
Retail Price:	\$48.00
Reviews:	91-93+ points – Wine Advocate, Dunnuck 93 points – Wine Enthusiast