



2016 Cabernet Sauvignon Vogelzang Vineyard

Appellation:	Happy Canyon of Santa Barbara
Varietals:	100% Cabernet Sauvignon
Clone(s):	Cab Sauv Clone 337, Clone 8, and See Clone; Merlot Clone 181
Harvest:	By hand on September 26 th through 29 th , 2016
Yields:	Averaged 3.5 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 Tonnellerie Orion 225L, 55% new; 22 months elevage
Bottling:	Without fining or filtration on August 1, 2018
Alc:	14.9% by volume
TA:	0.58 g/100ml
pH:	3.82
Production:	600 cases
Price:	\$56