

2018 Cabernet Sauvignon Star Lane Vineyard

Appellation: Happy Canyon of Santa Barbara

Vineyard: Star Lane - Block 28

Clones: 191

Harvest: By hand on October 26th

Yield: About 3 tons per acre

Crush: Whole-berry destemmed in to a small, open-top fermenter

Inoculum: BDX after a 3-day cold maceration

Fermentation: 16 days active, with pump-overs 2 times daily

Elevage: 22 months in 225 | French Oak barrels, 44% new

Racking: Initially in April 2019, then again in January 2020, then lastly prior to bottling

in July 2020

Bottling: July 21, 2020 - without fining or filtration

Alcohol: 14.4%

pH: 3.93

TA: 0.533 g/100mL

Production: 221 cases

Retail Price: \$60