



foxen 7200

2006 Cabernet Sauvignon, Santa Ynez Valley

Appellation:	Happy Canyon (proposed appellation)
Vineyard:	Vogelzang Vineyard-Cabernet Sauvignon Blocks U & V Merlot Block B
Varietals/Clones:	75% Cabernet Sauvignon, clones 08 and 341 25% Merlot, clone 181
Harvest:	Merlot on October 26, 2006 Cab Sauv on November 8, 2006
Yields:	Cabernet Sauvignon 2.8 TPA/Merlot 4.3 TPA
Crush:	Whole berry destemmed into open top fermenters.
Innoculum:	ady-bdx, ady-mt
Fermentation:	14-18 days, with pumpovers 2 times daily
Barrel Regime:	22 months in 100% French Oak (Taransaud); 80% new barrels
Bottling:	September 4, 2008 without fining or filtration

Winemaker's Notes:

Notes of Cherry, spice, cigar box and cedar. Not a heavy weight on the palate, so very food friendly.- Bill Wathen

Production: 380 cases

