



foxen 7200

## 2007 Cabernet Sauvignon, Santa Ynez Valley

Appellation:	Happy Canyon
Vineyard:	Vogelzang "floor" blocks, U & V
Varietals/Clones:	100% Cabernet Sauvignon- 50% clone 341/50% clone 08
Harvest:	By hand, early morning November 5, 2007
Yields:	1 ton per acre/ 2 ¼ ppv
Crush:	Whole berry destemmed, and sorted, into small, open top fermenter
Innoculum:	ADY- Bordeaux after 3 day cold maceration
Fermentation:	20 day active, with pumpovers 2 times daily
Barrel Regime:	2/3 French, 1/3 American, 70% new, 22 months elevage
Bottling:	Without fining or filtration on August 3, 2009
Production:	6 barrels, 148 cases