

FOXEN



2023 Carbonic Cabernet Franc Tinaquaic Vineyard

Appellation:	Santa Maria Valley
Clone:	Clone 4
Harvest:	By hand on October 10th
Crush:	Whole cluster into a sealed stainless-steel tank
Inoculum:	Native house yeast
Fermentation:	30 days active in a zero-oxygen environment
Elavage:	6 months in neutral 225L barrels, 50% French Oak & 50% American Oak; 2 months in stainless-steel barrels
Racking:	Initially in April 2024, then again prior to bottling in June 2024
Bottled:	June 17, 2024 – without fining or filtration
Alcohol:	13.7%
pH:	3.87
TA:	0.57 g/100mL
Production:	98 cases
Retail:	\$42