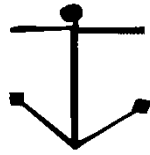


# FOXEN



## 2022 Mourvèdre Santa Ynez Valley

Appellation:	Santa Ynez Valley
Vineyard:	50% Vogelzang Vineyard – 50% Emilys Vineyard
Clones:	Clone 4 (Vogelzang) and Clone 369 (Emilys)
Harvest:	By hand on Vogelzang October 14th and Emily's October 18 <sup>th</sup>
Yield:	About 4 tons per acre
Crush:	Whole-berry destemmed in to small, open-top fermenters as clonal lots
Inoculum:	RX60 yeast after a 3-day cold maceration
Fermentation:	12 days active, with punch downs 2 times daily
Levage:	20 months in 500L French Oak puncheons, 25% new
Racking:	Once in April 2023 to blend clonal lots, then again prior to bottling in June 2024
Bottling:	June 18, 2024 – without fining or filtration
Alcohol:	14.0%
pH:	3.76
TA:	0.53 g/100mL
Production:	327 cases
Retail:	\$55