

2021 Pajarito

Appellation:	Santa Barbara County
Blend/Víneyards:	50% Petit Verdot – Tinaquaic – Baja Block 50% Merlot – Vogelzang – Block B2
Clones:	Petit Verdot - 400; Merlot - 181
Harvest:	By hand: Petit Verdot on Oct 12; Merlot on October 9 th
Yield:	About 4+ tons per acre
Crush:	Whole-berry destemmed in to small, open-top fermenters as individual varietal lots
noculum:	EZFerm 44 after a 3-day cold maceration
Fermentation:	12-17 days active, with pump overs 2 times daily
Elevage:	20 months in 33% French (Merlot) and 16% American 225L oak barrels (Petit Verdot)
Racking:	Initially in April 2022, then again to blend varietal lots prior to bottling in July 2023
Bottling:	July 10, 2023 - without fining or filtration
Alcohol:	14.4%
pH:	3.71
TA:	0.55 grams/100m
Production:	298 cases
Retail Price:	\$ 50