



LEXINGTON



2011 LEXINGTON APEX – RED WINE BLEND GIST RANCH ESTATE, SANTA CRUZ MOUNTAINS

VINEYARD

Soils: Vaqueros Sandstone, Sedimentary in nature and quartz rich. Highly porous, but remarkably resistant to erosion.

Elevation: 2100-2200 ft.

Training: Bi-lateral Cordon & Double Guyot

Trellising: Vertical shoot positioned

Winter Cover: Oats, barley, native grasses and wildflowers. (Bell beans, vetch and peas in weaker blocks)

Leafing: east side

Farming Methodology: Intensive "Living-Soil" philosophy - cover cropping, compost and teas to encourage micro-flora and fauna.

Clones: Cabernet Sauvignon 4, 15, 337; Merlot 181, 15

Exposure: West to South-west

Distance to Pacific: 15 miles

ÉLEVAGE

Harvest: 10/25, 10/31 & 11/3

Average Brix @ harvest: 24.2

Yeast: Ambient/native

Cuvaison: 14-21 days, press just before dryness

Cooperage: 33% New French oak. All tight grained and 30 + month air-dried

Final Assemblage: 99% Cabernet Sauvignon, 1% Merlot

pH: 3.63

TA: 0.56 g/100mL

Cases: 193 cases 12 x 750 mL