



LEXINGTON

2011 LEXINGTON CABERNET SAUVIGNON GIST RANCH ESTATE, SANTA CRUZ MOUNTAINS



VINEYARD

Soils: Vaqueros Sandstone, Sedimentary in nature and quartz rich. Highly porous, but remarkably resistant to erosion. One of the only/few Cabernet plantings on the Pacific plate in the Santa Cruz Mountains

Elevation: 2100 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: 4, 15, 337

Exposure: West to South-west

Distance to Pacific: 15 miles

ÉLEVAGE

Harvest: 10/31 & 11/3

Average Brix @ harvest: 23.9

Yeast: Ambient/native

Cuvaison: 14-21 days, press just before dryness

Cooperage: 28% New – French & American oak. All tight grained and 30+ months air-dried

Final Assemblage: 80% Cabernet Sauvignon, 20% Merlot

pH: 3.56

TA: 0.62 g/100mL

Cases: 1223 cases 12 x 750 mL