



LEXINGTON

2011 LEXINGTON CABERNET FRANC 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: 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)

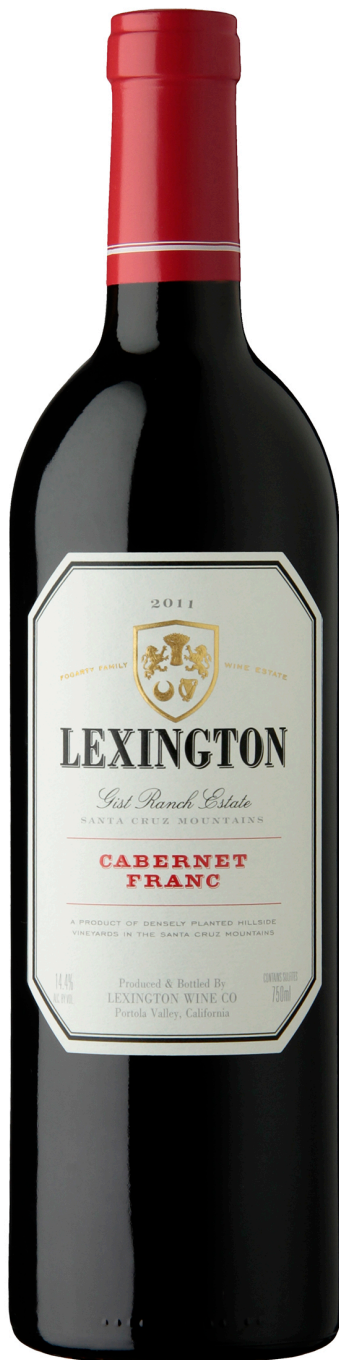
Leafing: east side

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

Clones: 2, 5, VCR 10, 332

Exposure: West to South-west

Distance to Pacific: 15 miles



ÉLEVAGE

Harvest: 10/25

Average Brix @ harvest: 23.1

Yeast: Ambient/native

Cuvaison: 14-21 days, press just before dryness

Cooperage: Seasoned French oak

Final Assemblage: 95% Cabernet Franc, 4% Cabernet Sauvignon, 1% Merlot

Alcohol: 14.6% ABV

pH: 3.45

TA: 0.68 g/100mL

Cases: 173 cases 12 x 750 mL