



LEXINGTON

2011 LEXINGTON MERLOT

GIST RANCH ESTATE, SANTA CRUZ MOUNTAINS

VINEYARD

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

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: 181, 15

Rootstocks: 3309, 420A, 110R

Exposure: West to South-west

Distance to Pacific: 15 miles

ÉLEVAGE

Harvest: 10/25

Average Brix @ harvest: 24.3

Yeast: Ambient/native

Cuvaison: 14-21 days, press just before dryness

Cooperage: Seasoned French Oak

Final Assemblage: 97% Merlot, 3% Cabernet Sauvignon

Alcohol: 14.5% ABV

pH: 3.4

TA: 0.7 g/100mL

Cases: 98 cases 12 x 750 mL

