

FOXGLOVE

Winemaking Notes

2014 Chardonnay Central Coast

100% Chardonnay

90% Los Alamos Santa Barbara County, 10% Paso Robles

Clone 4 and Dijon Clones

Vines between 12 and 32 years old, Vertical Shoot Positioned Canopy

Planted on rolling hills of sandy loam and loam soils

Stainless steel 62°, three week fermentation, lees stirred, no malo-lactic fermentation

13.8% Alcohol, 0.63TA, 3.47 pH, .03 RS

Winemaker Bob Varner's aim is for purity and balance not always found in Chardonnays. He believes in the inherent qualities of the Chardonnay variety and looks to respect the structure and complexity that this grape has in the juice and, when handled carefully, in the wine. Additions, fining, etc. are never used, only blending of Chardonnay from the two regions is employed.

2014 Zinfandel Paso Robles

100% Zinfandel

100% Paso Robles

24 year average age of vines

Hog Canyon and Northern area of Paso Robles, planted on rolling hills, loam soils

No stems, no whole clusters at crusher, pressed at dryness, malo-lactic completed after pressing

14.7% Alcohol, 0.58 TA. 3.80 pH, .01 RS

“A rich, boisterous wine, the 2013 Zinfandel literally jumps from the glass with exuberant, racy red fruits. Aging in steel keeps the flavors bright, focused and floral throughout. Drink this vinous Zinfandel over the next few years, while the fruit remains vibrant.” Antonio Galloni (July 2015)

2014 Cabernet Sauvignon Paso Robles

100% Cabernet Sauvignon

100% Paso Robles

24 year average age of vines

Hog Canyon and Northern area of Paso Robles, planted on rolling hill, loam soils

No stems, no whole clusters at crusher, pressed at dryness, malo-lactic completed after pressing

14.2%, 0.59 TA. 3.77 pH, .05 RS.



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